

Nick's

ITALIAN CAFÉ

Antipasto

- Marinated Olives 5.
House Made Mortadella 5.
Polpette in Tomato Sauce
house meatballs with tomato sauce, olive oil and parmesan 8.
Frito Misto
seasonal mixed vegetables deep fried and served with aioli 10.
Spicy Steamed Mussels
mussels steamed in garlic, chili flake, white wine and san marzano tomatoes 10.
Trippa alla Milanese
honeycomb tripe braised in tomato sauce with a soft cooked egg 8.
Bagna Cauda
anchovy garlic dip finished with truffle, served warm with seasonal vegetables 15.
serves 2 or more

Wood Oven Pizzas

- Gorgonzola e Cipolla
gorgonzola cheese, sliced local pear and caramelized onion 11.
Margherita
tomato sauce with mozzarella and fresh basil 11.
Sausage and Leek
house made italian sausage and leeks with tomato sauce and mozzarella 12.
Add Anchovies, Arugula or Farm Egg 2.

Primi Piatti

- Minestrone Soup 7.
Mixed Green Salad with Garlic Rice Wine Vinaigrette 6.
Whole Leaf Caesar Salad with Garlic Croutons and Classic Caesar Dressing 7.
Tagliatelle with Puttanesca
hand cut pasta served with spicy tomato, caper and kalamata olive sauce 13.
Gnocchi with Gorgonzola Cream
traditional potato dumplings served with gorgonzola dolce and parmesan 13.
Spinach Ravioli with Sage Butter
spinach and roasted pork filled pasta 13.
Dungeness Crab and Pine Nut Lasagne
oregon dungeness crab baked in house made pasta with local mushrooms and roasted garlic 14.

Secondi

- Cornish Game Hen
roasted whole with lemon, garlic and thyme 19.
Griglia Mista
carlton farms pork spare rib, house italian sausage and crispy trotter 19.
Pesce del Giorno
fresh black cod baked with herbed bread crumbs 21.
Lamb Three Ways
sudann farms lamb chop, loin and leg 23.
Bistecca di Manzo
grilled thick cut bone in rib steak 38.
serves two, please allow forty-five minutes

Contorni

- Baked White Beans 5.
Cauliflower Gratin 5.
Braised Greens 5.

5 Course Chef's Tasting Menu Available. Please Request at Time of Reservation \$65
No Substitutions Please. 18% Gratuity for Parties of Six or More. Take Out Available (503) 434-4471

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ITALIAN CAFÉ

Lunch

Antipasto

- Basket of House Baked Bread with Olive Oil 2.
Marinated Olives 5.
Polpette in Tomato Sauce
house meatballs with tomato sauce, olive oil and parmesan 8.
Spicy Steamed Mussels
mussels steamed in garlic, chili flake, white wine and san marzano tomatoes 10.
Trippa alla Milanese
honeycomb tripe braised in tomato sauce with a soft cooked egg 8.

Zuppa e Insalate

- Minestrone Cup 3.
Bowl 7.
Green Salad with Garlic Rice Wine Vinaigrette 6.
Classic Caesar Salad with Garlic Croutons 6.
Mixed Lettuces and Vegetables with Spanish Tuna and Lemon Vinaigrette 10.

Pasta

- Tagliatelle with Gorgonzola Cream or Puttanesca 13.
Tonnarelli with Tomato Sauce and Polpette 13.
Dungeness Crab and Pine Nut Lasagne 14.

Wood Oven Pizzas

- Grandpa Ray's Pizza
olive oil, garlic, rosemary, chili flakes and sea salt 5.
Gorgonzola e Cipolla
gorgonzola cheese, sliced local pear and caramelized onion 11.
Margherita
tomato sauce with mozzarella and fresh basil 11.
Yukon Potato and Pancetta
thin sliced yukon potato and pancetta with sage, olive oil and chili flakes 12.
Cerignola Olive
black cerignola olives with diced san marzano tomatoes, chili flake and parmesan 11.
Sausage and Leek
house made italian sausage and leeks with tomato sauce and mozzarella 12.
Bianca
spinach with roasted garlic, mozzarella and ricotta 11.
Add Anchovies, Arugula or Farm Egg 2.

Panini

- Chicken
fire roasted chicken with field greens, brie and cranberry chutney 9.
Roast Beef
slow roasted beef with cave aged swiss, house brown mustard and aioli 9.
Mortadella
house made mortadella with butter lettuce and aioli 9.
Vegetable and Herbs
fire roasted vegetables with fresh herbs, mozzarella, arugula and pesto 9.
Slow Roasted Pork
slow roasted pork loin with butter lettuce, house yellow mustard and aioli 9.

Panini Accompanied with House Made Potato Chips and Pickled Vegetables

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Antipasto

- Basket of House Baked Bread with Olive Oil 2.
Salted Marcona Almonds 5.
Marinated Olives 5.
Roasted Garlic with Crostini 4.
Bruschetta Mista
ceci bean puree with balsamico, boccorones, castelventrano olive tapenade 7.
Polpette in Tomato Sauce
house meatballs with tomato sauce, olive oil and parmesan 8.
Spicy Steamed Mussels
mussels steamed n garlic, chili flake, white wine and san marzano tomatoes 10.
½ Dozen Kumamoto Oysters with Prosecco Mignonette 11.

Wood Oven Pizzas

- Gorgonzola Pear and Onion
gorgonzola cheese, sliced local pear and caramelized onion 11.
Margherita
tomato sauce with mozzarella and fresh basil 11.
Add Anchovies, Arugula or Farm Egg 2.

Primi Piatti

- Minestrone Soup 7.
Mixed Green Salad with Garlic Rice Wine Vinaigrette 6.
Classic Caesar Salad with Garlic Croutons and Classic Caesar Dressing 6.
Trippa alla Milinese
honeycomb tripe braised in tomato sauce with a soft cooked egg 8.
Tonnarelli with Meatballs
house made square spaghetti with meat balls and tomato sauce 13.
Tagliatelle with Gorgonzola Cream or Puttanesca
hand cut pasta served with gorgonzola sauce *or*
spicy tomato, caper and kalamata olive sauce 13.
Dungeness Crab and Pine Nut Lasagne
oregon dungeness crab baked in house made pasta with local mushrooms and roasted garlic 13.
Spinach Ravioli with Sage Butter 13.

Secondi

- Seared Skirt Steak with Wilted Arugula, White Beans and Roasted Bone Marrow 14.
Wood Roasted Carlton Farms Pork Ribs with Olive Oil and Lemon 11.
Lamb Sausage with Lentils and Grilled Raddicchio 13.