

Snack

Olives	4/7
house-marinated taggiasca, piccholine, cerignola	
Bread	3
pearl baguette, arbequina olive oil	
Cheese	12
selections from Foster & Dobbs with accompaniments	
Ancient Heritage, Rosa (OR, Sheep/Cow)	
River's Edge Chevre, Humbug Mtn (OR, Goat)	
Gres de Vosges (FR, Cow)	
(Riesling)	
Salumi	10
artisan meats, accompaniments	
Alps, Coppa (NY)	
Salumi Co, Hot Soppresata (WA)	
Venetian, Finnochiona (Canada)	
(Sangiovese)	
Platter	18
olives, cheese, salumi, accompaniments	
Margherita Pizza	8
roasted tomato, basil, mozz, arbequina	
(Garnacha)	
Dungeness Cracker	12
oregon crab, leeks, shiitake, banyuls vin, house-made cracker	
(Spiral 36)	
Almond Stuffed Dates	8
speck, balsamic brown butter	
(Pinot Noir)	
Savory Tart	10
smoky bacon, gorge apples, cippolini, fromage blanc	
(Riesling)	
Crostini	6
fig/olive, mushroom-caper	
(Malbec)	

Sommeliers: Timothy Nishimoto
Thomas Champine

VINO PARADISO

417 NW 10TH AVE, PDX

"A meal without wine is like a day without sunshine" Brillat-

Middle

Frisee	9
cranberry bean, hazelnuts, lardon, herb vin, parm	
(Riesling)	
Mixed Greens	8
orange, almonds, banyuls vin, pec	
(Spiral 36)	
Potato & Fennel	10
sicilian anchovy, lemon dressing	
(Pinot Gris)	
Ministro of Pork & Winter Veg	11
oregon jewel wild rice, turnip, carrot, onion, spinach	
(Soave)	

Pasta & Grain

Risotto	11
teza, shallot, mushroom, tarragon, pecorino	
(Sauvignon Blanc)	
Beet Ravioli	12
hand-formed, kale, valdeon blue, mushroom broth	
(Soave)	
Lamb Papardelle	13
whole wheat pasta, oregon lamb leg, amatrachana, pec	
(Tempranillo)	

Chef: Paul Losch

Feast

Black Cod	20
oregon black cod, red quinoa, radicchio, hazelnut-oregano pesto	
(Pinot Noir)	
Bone-In Pork Chop	18
tails & trotters pork, scarlet runners, kale, sugo	
(Garnacha)	
Filet	21
knee-deep cattle co tenderloin, fingerling, delicata, tarragon-brown butter	
(Cabernet)	
Delicata-Fennel Napoleon	15
cannelini puree, spinach, sage oil	
(Pinot Noir)	
Half Hen	16
draper valley hen, farro, spinach, herb butter	
(Spiral 36)	

Tasting

Dungeness Cracker with Spiral 36

Potato & Fennel with Pinot Gris

Ravioli with Soave

Cod with Pinot Noir

Chocolate Tart with Port

50

no substitutions

parties of six or more may be charged an 18% gratuity