Vino Paradiso

417 NW 10th Ave, PDX

Snack

Olives 4/7
house-marinated piccholine & castelvetrano

Pearl Bakery Bread & Arbequina Olive Oil 3

Nuts n' Seeds 4
candied & spiced pepitas, pistachios & walnuts

Cheese 5/14 /20
with help from Foster & Dobbs, walnut bread, accompaniments

L'Edel de Cleron (France, Cow)
Trufflestack (WA, Cow)
Cave Aged Marisa (Wisconsin, Sheep)
Bleu des Causses (France, Cow)
Rimrocker (OR, Cow)
Tomme de Savoie (France, Cow)
Dallenwiller (Switzerland, Goat)
Berkshire Blue (MA, Cow)

Salumi 11
olive bread, pickles
Fra'mani, Gentile (CA)
Olympic Provisions, Nola (PDX)
Creminelli, Wild Boar (UT)
(Negroamaro)

Platter 18
olives, three cheeses, salumi, breads, accompaniments

Mushroom & Nettle Flatbread 9
whole wheat crust, morel & cremini mushrooms, nettle pesto, pecorino, chevrè
(Pinot Noir)

Margherita Flatbread 9
whole wheat crust, basil, local tomato, house-made mozzarella, fleur de sel, arbequina
(Sangiovese)

Almond Stuffed Dates 7
medjool dates, speck, balsamic brown butter
(Petite Sirah)

Smoked Coppa Bruschetta 8
house-smoked pork coppa, strawberry jam, arugula, toast
(Pinot Noir)

Cauliflower Bagna Càuda 7
roasted groundworks organics' little cauliflower, breadcrumbs, parmesan, preserved lemon & caper bagna càuda
(Pinot Gris)

Goat Cheese Fonduta 10
warm chevrè cream, smoked morel salt, porcini toasts, tarragon
(Sauvignon Blanc)

++Choose any three and take $1 off each++

Middle

Mixed Greens 8
local spring greens, seabeans, strawberries, hazelnuts, parmesan, saba-sherry vin
(Rosé)

Duck Egg, Frisée & Asparagus* 13
soft boiled farm egg, viridian farms' asparagus, wilted frisée, parmesan, champagne-truffle vin, meyer lemon-agrumato
(Prosecco)

Cioppino 11
oregon coast rockfish, olympic peninsula razor clam, shrimp, mussels, dungeness crab, tomato broth
(Negroamaro)

Pasta & Grain

Pea Shoot Linguine 12/17
fresh pea tendrils, sicilian anchovy, chili, garlic, parsley, pecorino, house-made noodle
(Rosé)

Pappardelle 13/18
pastured pork & beef, house-made ricotta, garlic, capers, tomato, shiitake, house-made noodle & mozzarella
(Valpolicella)

Shrimp & Lamium Risotto 11/16
oregon coast shrimp, shallot, house-cured teza, lamium & almond pesto, pecorino
(Sauvignon Blanc)

Main

Salmon 18
pan roasted oregon chinook salmon, asparagus, farro, ramp-salsa verde
(Pinot Noir)

Asparagus & Green Garlic Sformato 16
viridian farms' asparagus, gale's meadow' green garlic, maitake mushrooms, herbed brown butter
(Sauvignon Blanc)

Pork 20
sweet briar farms' pork: belly, shoulder, cheek & chicharone, agrodolce baby vegetables & turnip greens
(Carmenere)

Tasting Menu

Choose one item from each course, or let the chef do it for you.

$40

With Selected Wines

$60

-maximum three different menus per table
-ingredient substitutions politely declined
-excludes platter

Parties of six or more may be charged an 18% gratuity
**Contains unpasteurized egg*