

Pasta Piatti

new world italian

ANTIPASTI

BRUSCHETTA

organic cherry tomatoes, organic basil, olive oil, garlic 5.95

CRAB CAKES (NEW)

blue crab, red bell pepper, arugula, lemon caper aioli 8.95

WHOLE ROASTED GARLIC

garlic cloves, olive oil, sea salt, crostini 5.95

PESTO SAMPLER

grilled italian flatbread, basil pesto, sun dried tomato pesto, truffled hummus 5.50

ROGUE CHEESE PIATTO

herb crusted goat cheese, marinated fresh mozzarella, Oregonzola, mixed olives, caper berries, pears, spiced walnuts, marcona almonds, crostini 12.95

OYSTERS ARROSTITE (NEW)

west coast oysters on the half shell, roasted parmesan, arugula, fennel, cream 7.95

MANDORLE ED OLIVE

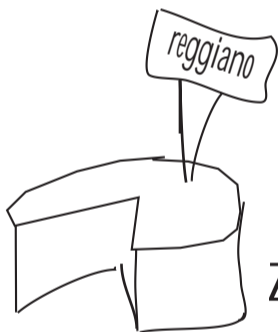
marcona almonds and mixed olives 3.95

HOUSE CIABATTA

warm bread with pesto, olive oil 1.95

CALAMARETTI FRITTI

fried calamari, marinara 7.95



ZUPPE and INSALATE

VEGETARIAN MINISTRONE

radiatore, legumes and seasonal vegetables 6.25

ORGANIC MISTA

organic greens, romas, carrot, artichokes, red onion, pine nuts, honey citrus vinaigrette 6.25

(NEW) CAPRESE

fresh mozzarella, tomatoes, organic basil, extra-virgin olive oil, sea salt, black pepper 7.50

TUNA AND BEAN

seared ahi tuna served over marinated cannellini beans, organic greens, endive 9.95

CAESAR

romaine hearts, house croutons, pecorino romano, lemon, classic caesar dressing 7.95

SPINACI

organic baby spinach, pickled purple onion, bacon, pears, spiced walnuts, Oregonzola dressing 7.75

**add grilled chicken for 2.95, grilled shrimp for 3.95
or grilled 6oz wild salmon for 6.95**



PIZZA

Hand-tossed artisan crust.

MARGHERITA

tomato sauce, whole milk mozzarella, basil 9.95

TRE

wild mushrooms, italian sausage, green olives,
tomato sauce and mozzarella 10.75

EVA (NEW)

arugula pesto, fontina, prosciutto 10.95

ORGANIC PEPPERONI

whole milk mozzarella, tomato sauce, organic
pepperoni 10.25

POLO PISTOU

pesto, grilled chicken, sun dried tomato,
mozzarella 10.75

VEGETABLES

SAUTÉED ORGANIC SPINACH

roasted garlic, aged balsamic 4.25

BROCCOLINI

olive oil, garlic, fire roasted red peppers,
red pepper flake 5.50

PESTO WHIPPED POTATOES

yukon, basil pesto 4.75

ASPARAGUS

grilled, tarragon aioli, lemon 5.95

SPECIALITA

WILD MUSHROOM RISOTTO

superfine arborio rice, herbs,
roasted local wild mushrooms 13.95

ANTRA (NEW)

seared duck breast, oregon huckleberry
port pan sauce, sauteed spinach,
whipped yukon gold potatoes 15.95

GRILLED RIBEYE (NEW)

12oz choice ribeye, bacon and black
truffle whipped potatoes, roasted brocolini,
caramelized shallot sauce 16.95

ALASKAN SOCKEYE SALMON

6oz grilled, honey mustard glazed, arugula,
wild rice salad, apricots, almonds 16.95

OLIVIA'S EGGPLANT PARMIGIANA

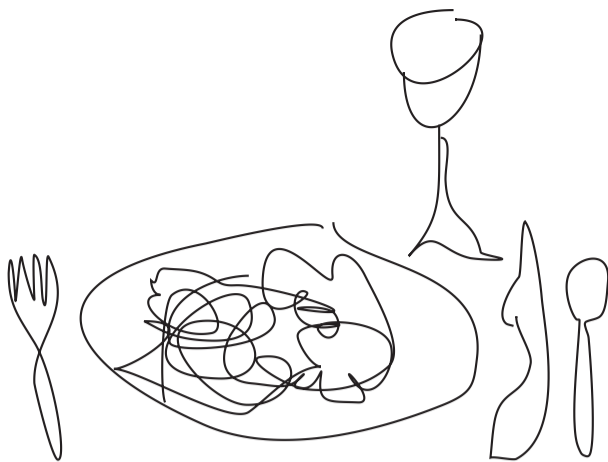
lightly breaded with arrabiata sauce and
parmesan 14.25

HALIBUT (NEW)

pan roasted alaskan halibut, lemon-chive
risotto, shaved fennel, cherry tomatoes,
extra virgin olive oil 17.95

SORRY NO SUBSTITUTIONS.

ALL MODIFICATIONS CHARGED A LA CARTE. PRICING DOES NOT
INCLUDE 5% ASHLAND MEALS TAX. LIMIT 2 CREDIT CARDS PER
TABLE. PARTIES OF 6 OR MORE ARE SUBJECT TO AN 18% GRATUITY.
ORGANIC VEGETABLES AND NATURALLY RAISED MEATS ARE USED
WHENEVER POSSIBLE.



PASTA

All pastas come with ciabatta bread, extra basket 1.95. Include minestrone soup or a side organic mista to any entree for 3.50.

FETTUCCINE ALFREDO

fresh black pepper fettuccini, sweet cream, parmesan grassi 9.95

CHICKEN PARMIGIANA

broiled breaded chicken breast, marinara, parmesan over linguini 14.25

CLAM LINGUINE

manilla clams, garlic chips, leeks, pinot grigio, butter, parsley 12.95

DOMODORI FRESCHI (NEW)

angel hair pasta, fresh seasonal tomatoes, shredded organic basil, garlic, extra-virgin olive oil 9.50

CRAB RAVIOLI

grilled artichokes, wilted organic greens, lemon, herbs, marsala cream 13.95

GEMELLI

mesquite smoked chicken, sun-dried tomato cream, caramelized pearl onions, scallion, shaved parmesan 10.95

RAVIOLI DI ZUCCA

squash ravioli, browned sage butter, almond biscotti crumbs, Oregonzola 10.50

POLPETTE

italian spiced sausage and natural beef and pork meatballs rolled in spicy ragu, fresh spaghetti 13.95

CHEESE TORTELLINI

fresh pasta, cream, peas, bacon, Oregonzola, pinch of nutmeg 10.95

GNOCCHI

grilled rosemary chicken breast, broccolini, roasted red pepper, pinot grigio, herbs 13.95

LINGUINE PESTO

shrimp, sun dried tomato, cream, pesto, pine nuts 14.25

WILD MUSHROOM LASAGNA (NEW)

roasted wild mushrooms, local organic greens, roasted red peppers, fresh pasta, ricotta, parmesan, arugula pesto, fontina cream sauce 14.95

most pastas can be substituted with **spelt pasta** 1.00

SODAS

ALL-NATURAL ITALIAN SODAS

orange, raspberry, vanilla, peach 2.00 refills .50

CREMOSA

italian soda with a splash of cream 2.50 refills .75

LIMONATA OR ARANCIATA

sparkling natural lemon or orange soda 2.25

SAN PELLEGRINO 500ml 2.25

PANNA 500ml 2.25

SOFTDRINKS

coke, diet coke, sprite 2.25 refills free

ICED TEA 2.25 refills free

FRESH LEMONADE 2.50

RASPBERRY OR PEACH LEMONADE 2.95

MARTINELLI'S SPARKLING APPLE JUICE 2.95

DOLCI

TIRAMISU FROM ITALY

mascarpone, ladyfingers, espresso, cocoa powder 5.25

SPUMONI

pistachio, cherry, chocolate gelato 3.95

HUCKLEBERRY TORTA

with vanilla gelato 5.75

CIOCCOLATA CAKE

warm center with espresso gelato 5.95

GELATO

dark chocolate, vanilla, triple espresso 3.75



DAILY ROAST 2.25

ESPRESSO 2.25

LATTE 3.25

CAPPUCCINO 3.00

MOCHA 3.75

ORGANIC TEAS assorted flavors 2.00