

INSALATE E ZUPPA

MISTA

mixed greens with extra virgin olive oil, sea salt, lemon 7.

VERONA

northwest pears, fennel, young greens in white balsamic vinaigrette 9.

BARBABIETOLA

roasted beets, cucumber, horseradish mascarpone, salted sunflower seeds 9.

NATALINO

hearts of romaine, escarole, anchovy dressing, parmesan reggiano, focaccia toasts 8.

ZUPPA

seasonal soup, prepared daily 7.

ANTIPASTI

STAGIONE DEL MARE

daily preparation of market seafare A.Q.

MOZZARELLA

fresh buffalo mozzarella 'la plancha' style, green tomato salad 11.

PROSCIUTTO

san danielle prosciutto, baby cress, grilled ciabatta, dried cherry mostarda 10.

CONTORNI

each selection 5.

grilled asparagus, sea salt, sicilian oil

black-eyed peas and salpicao ham, chervil

radishes and roasted beets, sea salt

yukon potato and olive oil puree

baby spinach and toasted garlic

parmesan fregula, chive

CONDIMENTI

15 year balsamic vinegar, 2008 olio verde, kalamata olive tapenade 3.

PRIMI

TORTELLI

english pea-filled pasta, dungeness crab, chive, thyme, parsley 18.

TAGLIATELLE

ribbon pasta in parmesan, artichokes, thyme and garlic 16.

SPAGHETTINI

string pasta, duck egg, guanciale, reggiano parmesan and black pepper 17.

PAPPARDELLE

wide ribbon chickpea pasta, willamette valley lamb ragù and mint 16.

GNOCCHI

handmade potato pillows, english peas, porcini and asparagus, reggiano parmesan 18.

RISOTTO

carnaroli rice, seasonally inspired A.Q.

SECONDI

POLLO

pan-roasted range chicken, herbed parmesan fregula, spring garlic 22.

MERLUZZO

pacific black cod, salpicao ham, black-eyed peas, chervil, salsa rossa 25.

IPPOGLOSSO

pan-roasted halibut, ciabatta, cucumber, radish and herb salad, bottarga di muggine 26.

ANATRA

sonoma muscovy duck breast, confit thigh, young mustard, cornmeal tart, rhubarb 26.

MAIALE

milk-braised carlton pork shoulder, controne beans, leek, celery and radish 25.

SPALLINA

grilled washington beef shoulder tender, olive oil-potato puree, oregon black truffle confiture 22.

COSTATA

grilled 14-ounce saint helens beef ribeye, grilled asparagus, manodori 35.

all ingredients organic and/or sustainable whenever possible.

EXECUTIVE CHEF JOHN EISENHART • SOUS CHEFS Michael Molitor, Andrew Martin

For Reservations call 503.228.1515 or go online to www.opentable.com

627 SW Washington (at Broadway) Portland, OR 97205 • www.pazzoristorante.com

18% gratuity is added to parties of 6 or larger

Pazzoria is available for private functions.