



PORTLAND'S HOME FOR
WORLD CLASS JAZZ
Named one of the World's
Greatest Jazz Clubs by
Downbeat Magazine

Presented by Chef Jon Wiley

Food Menu

Appetizers

Eggplant Pizza Fritto 15.
Fried dough, smothered with eggplant ragu, basil and extra virgin olive oil

Mozzarella in Carrozza 11.
Breaded and fried mozzarella tramezzino, topped with Parmigiano Reggiano and served with marinara and ranch.

Garlic Knots 6.
Three pillowy, warm knots, in oil, garlic and herbs.

Slices

Cheese 5.
Red sauce, aged mozzarella, parm

Pepperoni 5.5
Red sauce, aged mozzarella, parm mini pepperonis

Sausage & Peppers 6.
Red sauce, aged mozzarella, parm, spicy Italian sausage (made in house) green and red peppers, onion

Veggie 6.
Red sauce, aged mozzarella, parm mushroom, Kalamata olive, Calabrian chili, onion, artichoke hearts

Pastas

Rigatoni Mezzi Alla Ragu Bolognese 23.
Tube shaped pasta, with a beef, pork and veal ragu topped with Parmigiano Reggiano

Penne Rigate Alla Vodca 18.
Penne Rigati with tomato cream sauce topped with Parmigiano Reggiano.

Macaroni Con Formaggio 20.
Elbow pasta with cream and Tillamook white cheddar, topped with Parmigiano Reggiano.

Salads

House 16.
Vinaigrette and gem lettuces with cherry tomato, herbs, olives, red onion, salami and mozzarella

Caesar 15.
*Caesar dressing and romaine lettuce covered in Parmigiano Reggiano, garlic bread crumbs and herbs

Desserts

Tiramisu 13.
Layered dessert of mascarpone cream and lady fingers soaked in espresso and amaro, topped with cocoa powder

Italian Ice 6.
Two scoops of a market selection, please ask

**Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish or Eggs, may increase your risk of Foodborne Illness*



Proudly Serving local meat, cheeses and produce