

BAR MENU

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Monday to Saturday // 5:00 to 6:00pm
 Thursday to Saturday // 9:00 to 10:00pm
 Sunday // All day
 >> Bar only <<

Marinara Pizza | 6
 Tomato, garlic, oregano,
 olive oil

Margherita Pizza | 7
 Tomato, mozzarella,
 basil, olive oil

Bianco Verde Pizza | 7
 Mozzarella, ricotta,
 basil, garlic

add on:

Arugula, Anchovy or Calabrian chili | 2
 Sausage, Fresh Mozzarella or Farm Egg | 3

Misticanza | 6
 Mixed lettuces, pecorino,
 lemon vinaigrette

Marinated Olives | 8
 Pickled vegetables

***Fried Olives | 9**
 Trotter, Calabrian chili aioli

Salumi della Casa | 12
 Salumi cotto, spicy coppa,
 prosciutto cotto, Asiago Pressato,
 accompaniments

FORMAGGIO 7/18



COW	BUFALA	COW + SHEEP
<p>Gorgonzola Blue Veined Lombardy, Italy (Pasteurized)</p>	<p>Quadrello Washed Rind Lombardy, Italy (Pasteurized)</p>	<p>Hannah Natural Rind Portland, Oregon (Raw)</p>

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of a foodborne illness, aioli=raw egg

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BEER \$5



"Liquid Sunshine"

Pils

Breakside

"Arctos"

Winter Red

Baeric

"Pacific Rain"

Pale Ale

Ninkasi

"Pallet Jack" IPA

Barley Brown's

Wanderlust Cider

Wandering

Aengus

(12 oz.)



**ALL HOUSE
COCKTAILS**

\$10

W I N E S



**BUBBLES &
WHITES**



2015 Bisson Prosecco | 12

Veneto, Italy

2015 Teutonic "Maresh" Pinot Gris | 14

Willamette Valley, Oregon

***2015 Alois Lageder Pinot Giriglio | 7**

Alto Adige, Italy

RED



2014 Ezio Barbera d' Asti | 12

Piedmont, Italy

2014 Crowley Pinot Noir | 15

Willamette Valley, Oregon

***2013 Alberto Longo Montepulciano Blend | 7**

Puglia, Italy