

# BAR MENU

...

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

## Pane Pazzo | 7

*Pizza bianca, marinara,  
mozzarella*

## Marinara Pizza | 6

*Tomato, garlic, oregano,  
olive oil*

## Margherita Pizza | 7

*Tomato, mozzarella,  
basil, olive oil*

## Bianco Verde Pizza | 7

*Mozzarella, ricotta,  
basil, garlic*

## Marinated Olives | 7

### \*Fried Olives | 8

*Pork trotters, Calabrian chili aioli*

### Misticanza | 6

*Mixed lettuces, pecorino*

### Salumi della Casa | 12

*Prosciutto, coppa di testa,  
pork terrina*

### Spaghetti Pomodoro | 16

*Cherry tomatoes, garlic, chili*

### Spaghetti Cacio e Pepe | 16

*Black pepper, Pecorino Romano*

### add on:

*Arugula, Anchovy or Calabrian chili | 2*

*Sausage, Fresh Mozzarella or Farm Egg | 3*

## FORMAGGIO 7/18



### SHEEP

### COW + SHEEP

<b>Fiore Sardo</b> Natural Rind Sardegna, Italy (Pasteurized)	<b>Bonus</b> Soft Rind Alta Langa, Italy (Pasteurized)	<b>Hannah</b> Natural Rind Portland, Oregon (Raw)
--	---	--

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

+1 503.954.2708 | [WWW.RENATAPDX.COM](http://WWW.RENATAPDX.COM)

**BEER \$5**



**Pilsner**

*Breakside*

**Belgian Strong  
Dark**

*pFreim*

**"Pacific Rain"  
Pale Ale**

*Ninkasi*

**"Pallet Jack" IPA**

*Barley Brown's*

**"Dank Hop" Cider**

*Swift*



**ALL HOUSE  
COCKTAILS  
\$10**

**W I N E S**



**BUBBLES &  
WHITES**



**2015 Bisson Prosecco | 12**

*Veneto, Italy*

**2016 Commanderie de Peyrassol Rose | 13**

*Provence, France*

**\*2015 Bisci Verdicchio di Metalica | 8**

*Marche, Italy*

**RED**



**2014 Ezio Barbera d' Asti | 12**

*Piedmont, Italy*

**2015 Crowley Pinot Noir | 15**

*Willamette Valley, Oregon*

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

*Puglia, Italy*