

BAR MENU

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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*

Salt & Vinegar Pork Rinds | 7

Marinated Olives | 7

*Fried Olives | 8

Pork trotters, Calabrian chili aioli

Misticanza | 6

Mixed lettuces, pecorino

Salumi della Casa | 12

*Coppa di testa, pork terrina,
spicy coppa, accompaniments*

Crostini | 12

*Kale, mushrooms,
ricotta*

Spaghetti Cacio e Pepe | 16

Black pepper, Pecorino Romano

Spaghetti | 17

Meatballs, bolognese,



FORMAGGIO 7/18

GOAT

La Dama Sagrada
Natural Rind
Toleda, Spain
(Raw)

COW + SHEEP + GOAT

Toma Della Rocca
Soft Rind
Alta Langa, Italy
(Pasteurized)

COW + SHEEP

Hannah
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*

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HAPPY HOUR



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

BEER \$5



"River Road" Pilsner
5440

**"Bella Negra" Dark
Lager**
Pono

**Belgian Strong
Dark**
pFreim

IPA
Terminal Gravity

**"Point Blank"
Red Ale**
Barley Brown's

"Dank Hop" Cider
Swift

WINE



2016 Giralan Pinot Grigio
Alto Adige, Italy | 8

**2014 Feudi di San Gregorio
Aglianico Irpina**
Campania, Italy | 9



**ALL HOUSE
COCKTAILS
\$10**