

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*

Misticanza | 6

Mixed lettuces, pecorino

Salt & Vinegar Pork Rinds | 7

Marinated Olives | 7

***Fried Olives | 8**

Pork trotters, Calabrian chili aioli

Crostini | 10

Ricotta, nettles

Salumi della Casa | 12

*Spicy coppa, coppa di testa,
chicken liver mousse*

Spaghetti Cacio e Pepe | 16

Black pepper, Pecorino Romano

Bucatini all'Amatriciana | 17

*Guanciale, tomato,
pecorino*



FORMAGGIO 7/18

GOAT

La Dama Sagrada

Natural Rind
Toleda, Spain
(Raw)

Brunet

Soft Rind
Piedmont, Italy
(Pasteurized)

SHEEP

Heritage

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



"Zoigl-Hell"

Helles Lager

Zoiglhaus

"Bella Negra" Dark

Lager

Pono

Belgian Strong

Dark

pFreim

"Space Fruit" IPA

Coalition

"Point Blank"

Red Ale

Barley Brown's

"Dolgo Dry" Cider

1859

WINE



2016 Girlan Pinot Grigio

Alto Adige, Italy | 9

2014 Saseti Valpolicella Classico

Veneto, Italy | 10



ALL HOUSE

COCKTAILS

\$10