

BITES

House Focaccia | 6
*Lemon ricotta,
smoked butter, sea salt*

Marinated Olives | 8
Vegetable Giardiniera

Arancini | 10
Cacio e pepe, marinara

Meatballs | 14
Marinara, Grana Padano

***Fritti di Mare | 16**
*Calamari, spot prawns, lemon,
basil, bagna cauda aioli*

ANTIPASTI

Citrus Salad | 13
*Fennel, red onion, pistachio,
black olive, ricotta salata*

Kale Caesar | 14
Nut & seed mix, Grana Padano

Formaggio & Salumi | 16 / 26
*Quadrello di Bufala, Marco,
spicy coppa, smoked duck,
rabbit terrine*

PASTA

Strozzapreti | 22
Bolognese, ricotta, bread crumbs

Erba Stella Farfalle | 23
*Braised rabbit, broccoli, spring onion,
Sicilian green olives, mint, green garlic*

Parsnip Cappelletti | 23
*Braised oxtail, horseradish gremolata,
parsnip, Grana Padano*

Spaghetti alla Vongole | 23
*Squid ink, clams, sausage, fennel,
chili, bread crumbs*

Ravioli di Fiore | 23
*Pancetta, walnut cream,
ricotta, spinach*

PIZZA

Our pizza is served as ready!

Margherita | 15
*Tomato, mozzarella,
basil, olive oil*

Kale | 19
*Tomato, smoked mozzarella, chili,
honey, caramelized onion*

Salsiccia | 19
*Housemade sausage, red onion,
pecorino, red pepper, tomato*

ADD ON

Arugula, Anchovy or Calabrian chili | 2
*Pepperoni, Sausage, Mama Lil's or *Farm Egg | 3*

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*CONSUMING RAW OR
UNDERCOOKED MEATS, POULTRY,
SEAFOOD, SHELLFISH OR EGGS
MAY INCREASE YOUR RISK OF A
FOODBORNE ILLNESS, AIOLI=RAW EGG

HEARTH

All of our proteins are responsibly sourced from small local farms. They are butchered in house with each part serving a function and honoring the life of the animal by leaving no waste. They are then all cooked on wood fire in our custom built hearth.

LAND & SEA

Porchetta Spiced Chicken | 27
Salsa verde, fennel

Maiale al Latte | 30
*Milk-braised pork, polenta,
grilled chicories*

Seared Scallops | 34
*Cauliflower, capers, almonds,
golden raisins*

LOCAL FARM FEATURE



*PAT ~N~ TAM'S BEEF, STANFIELD, OR

Flank Steak 8oz | 32

Tri Tip 9oz | 32

Hanger Steak 10oz | 36

All steaks are grilled and served with
arugula, charred lemon & Grana Padano

CONTORNI

Our meats enjoy company!

Roasted Brassicas | 10
*Brussels sprouts,
cauliflower, cabbage,
puffed wild rice*

***Smashed Potatoes | 10**
Calabrian chili aioli

Wood Fired Polenta | 10
Truffled Pecorino

Roasted Rapini | 10
*Spring onion vinaigrette,
dandelion greens*

BEER ON DRAFT

Buoy Oatmeal Stout | 7
Oakshire

German Pale Ale | 7
Rosenstadt

Pineapple Kolsch | 7
Pono

"Post Match" Pilsner | 7
Away Days

Clyde's Dry Cider | 7
Bauman's

"RPM" IPA | 7
Boneyard

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-NON-

ALCOHOLIC

Italian Sodas | 5
Vanilla Bean
Cookies and Cream
Orange Cream

Dry Drinks | 5
Salted Paloma
Coconut Lime
Winter Citrus Punch
+10mg Greater Goods CBD | 3
+ 1oz Seedlip Garden 108 | 5

Clausthaler N.A. Beer | 5
Topo Chico | 4
Coca-Cola | 5
Diet Coke | 3
Sprite | 5

W I N E S B Y T H E



GLASS

BUBBLES & WHITE

2014 Murgo Metodo Classico Brut
Sicily, Italy | 13

2018 Sergio Arcuri 'Il Marinetto' Rosato
Calabria, Italy | 12

2018 Crowley Chardonnay
Willamette Valley, Oregon | 15

2018 Sella & Mosca 'Terre Blanche' Torbato
Sardigna, Italy | 11

2018 K Vintners 'Den Hoeg' Viognier
Yakima Valley, Washington | 12

2018 Teutonic 'Crow Valley' Pinot Gris
Willamette Valley, Oregon | 12

RED

2016 Nada 'Casot' Barbaresco
Piedmont, Italy | 15

2018 Fuso 'Calx' Primitivo
Puglia, Italy | 11

2015 Mani di Luna 'Checcarello' Sangiovese
Umbria, Italy | 13

NV Calabretta 'Cala Cala' Etna Rosso
Sicily, Italy | 12

2017 Involuntary Commitment Cabernet Blend
Columbia Valley, Washington | 14

2014 White Rose Estate Pinot Noir
Willamette Valley, Oregon | 15