

Bruschette

Bruschetta Pomodoro (fresh tomato, garlic, basil) \$ 9

Bruschetta Amatrice (pancetta, fresh tomato, bone marrow) \$ 9

Bruschetta Prosciutto (prosciutto di parma, parmigiano, balsamico) \$ 9

Bruschetta Gorgonzola (Gorgonzola, Pear, Walnuts and honey) \$ 9

Antipasti

Aracini (buffalo ricotta, saffron, served with spicy tomato sauce) \$ 11

Eda's Meatballs (tomato sauce, buffalo ricotta, extra virgin basil olive oil) \$ 11

Buffalo Mozzarella (fried green tomato, smoked salt, pesto) \$16

Polenta and Funghi (soft cornmeal, seasonal mushrooms, parmigiano) \$ 13

Polipo alla Piastra (yucca, red onions, cerignola olives) \$ 15

Sardines (grilled sardines, watercress, bean sprouts, orange) \$ 14

Croquette di Baccala' (garlic aioli, bottarga) \$ 12

Insalate

L'Asso (mixed greens, asparagus, fennel, beans, goat cheese, pistachios) \$14

Arugula (arugula, pear, pancetta, candied walnut, ricotta salata, honey drizzle) \$16

Verde (mixed greens, tomato, shaved parmigiano) \$11

Cesare (lettuce, pea shoots, poached egg, crispy pig ear) \$ 17

Beets Carpaccio (watercress, toasted almonds, gorgonzola, balsamic drizzle) \$ 16

Fresca (cucumber, corn, tomato, basil, cilantro, radish, watercress, caciocavallo) \$15

Collina (mixed greens, grilled chicken, pear, avocado, parmigiano) \$ 16

Caprese (arugula, buffalo mozzarella, cherry tomatoes, basil, extra virgin olive oil) \$15

Canellini and Red Beans (celery, parsley, bean sprouts, garlic, pecorino) \$ 15

Seasonal Salad (ask your server for this month's selection) MP

Dressings

Raspberry (raspberry vinegar, olive oil, lemon, mustard)

Balsamic (balsamic vinegar, extra virgin olive oil)

Hemp (hemp oil, fresh lemon, hemp seeds)

Italian (extra virgin olive oil, red wine vinegar, mustard, dried oregano)

Avocado (avocado oil, fresh lemon, crushed fresh pepper, cilantro)

Walnut (roasted walnut oil, whole grain mustard, honey, white wine vinegar)

White truffle (white truffle oil, extra virgin olive oil, white balsamic vinegar)

Cherry (cherry balsamic, balsamic vinegar, extra virgin olive oil, dijon mustard)

Pasta

Hemp Pappardelle (with fresh tomato and basil sauce) \$ 15

Pumpkin Gnocchi (sage and parmigiano) \$ 17

Tagliatelle al Pesto (homemade pesto, pistachios, bean sprouts) \$ 16

Linguine Carbonara (pancetta, fresh ground pepper, organic cream, parmigiano) \$ 18

Tagliatelle Amatrice (fresh tomato, pancetta, onion, white wine) \$ 18

Integrale (whole wheat spaghetti, bottarga, garlic, parsley) \$ 20

Spaghetti Aglio e Extra Virgin Olive Oil \$ 13

Eggplant and Smoked Mozzarella Ravioli (fresh tomato and basil sauce) \$ 17

Coniglio e Olive (homemade tagliatelle, organic roasted rabbit, gaetta olives) \$ 18

Lasagna Funghi e Bolognese \$ 17

Soup

Organic Tomato and Basil Soup \$9

Zuppa del giorno MP

Secondi

Bistecca L'asso (16 oz. Black Angus, bone marrow, and aged balsamic, served with shoestring potatoes) \$ 32

Buffalo Buffalo Buffalo (10 oz. organic buffalo burger, buffalo mozzarella, crispy buffalo bacon, and chipotle aioli, served with shoestring potatoes) \$ 21

Short Ribs (braised with Stumptown coffee and cinnamon, served with sweet potato and brussel sprouts) \$ 24

Quail (sage roasted quail, bacon, mashed green peas) \$ 22

Pollo (lemon thyme roasted half chicken, served with a side of our beans) \$ 19

Sturgeon (pan seared with celery root, mushrooms, and truffle oil) \$ 26

Red Quinoa (oven-baked organic red quinoa with seasonal vegetables, pea shoots, cilantro, lemon, and olive oil) \$ 18

Contorni \$ 7

Funghi (seasonal) MP

Green Peas

Polenta (soft cornmeal)

Crispy Yucca

Beans

Roasted Sweet Potatoes

Shoestring Potatoes

Pizza (Choice of organic flour or hemp flour - hemp flour an additional \$3.50)

Organic crust (100% organic flour, extra virgin olive oil, water, fresh yeast, salt, and pepper)

Hemp crust (30% organic hemp flour, 70% organic flour, extra virgin olive oil, water, fresh yeast, salt, and pepper)

Mégane (brussel sprouts, bacon, smoked and regular mozzarella, rosemary, extra virgin olive oil) \$18 / \$24 / \$30

The Polish (kielbasa, pickles, fresh mozzarella, oregano, mustard oil) \$17 / \$23 / \$29

Smoked Salmon (smoked salmon, capers, red onion, cream cheese, mozzarella, dill) \$19 / \$25 / \$31

Tonno & Cipolla (Italian tuna, Spanish onion, tomato sauce, oregano, fresh mozzarella) \$16 / \$22 / \$26

The Hemphroom (mushrooms, mozzarella, sauteed onion, hemp seeds, hemp oil, fresh parsley) \$18 / \$24 / \$30

L'Arucola & Mozzarella (arugula, cherry tomatoes, buffalo mozzarella) \$16 / \$21 / \$27

Margherita D.O.C. (tomato sauce, cooked buffalo mozzarella, oregano, basil, extra virgin olive oil) \$18 / \$24 / \$30

Bufalina D.O.C. (tomato sauce, fresh tomato, uncooked buffalo mozzarella, oregano, basil, extra virgin olive oil) \$19 / \$25 / \$31

Albondiga (tomato sauce, mozzarella, homemade meatballs, onion, fresh garlic) \$18 / \$24 / \$30

Big “D” (tomato sauce, regular and buffalo mozzarella, parmigiano) \$18 / \$24 / \$30

Giardino (tomato sauce, mozzarella, asparagus, zucchini, lemon, red and green pepper) \$17 / \$23 / \$29

L’Asso Supreme (tomato sauce, mozzarella, sausage, onions, mushrooms, grated ricotta salata) \$18 / \$24 / \$30

Marinara (tomato sauce, cherry tomatoes, oregano, basil, extra virgin olive oil) \$12 / \$18 / \$24

Mascarpone (portobello mushrooms, gorgonzola, mascarpone, truffle oil) \$17 / \$22 / \$28

Mela (mozzarella, gorgonzola, asparagus, apple, truffle oil) \$18 / \$24 / \$30

Quattro Formaggi (provolone, mozzarella, gorgonzola, parmigiano) \$16 / \$21 / \$27

San Daniele (tomato sauce, mozzarella, arugula, prosciutto, parmigiano) \$18 / \$24 / \$30

Soppressata (tomato sauce, mozzarella, onion, Italian dry sausage, parmigiano) \$18 / \$24 / \$30

Tartufo (portobello mushrooms, pesto, choice of smoked or regular mozzarella, rosemary, truffle oil) \$ 17 / \$23 / \$28

Desserts \$8

Cheesecake of the Week (individual size, different flavor every week. The crust is gluten-free and the filling is made with cream cheese, sour cream, mascarpone, eggs, sugar, vanilla and a flavor or fruit.)

Warm Pear Tarte – Cinnamon Gelato

PB & J Panna Cotta – Pomegranate Marmalade

Chocolate Pot – Stumptown Coffee Biscotti

Nutella Pizza – Sea Salt

Salty Caramel Budino with whipped cream and shortbread cookies