

Small Plates

- House made focaccia with olive oil \$2
- White bean and roasted garlic spread \$5
- Warm smoked artichoke dip \$6
- Bruschetta with sundried tomatoes, chickpeas and artichoke \$7
- Eggplant parmesan \$7
- Fried polenta with wild mushroom ragú \$8
- Baked meatballs with sweet pepper tomato sauce \$8
- Puget Sound mussels with smoked paprika and tomato \$10
- Grilled gulf prawns with pesto \$8
- Potato leek soup \$7

Salads

- 360° Caesar salad with parmesan and grilled garlic focaccia croutons \$7
- Spinach with olives, pine nuts, feta cheese and tomato vinaigrette \$7
- Arugula salad with pears, gorgonzola and walnuts \$7
- Endive salad with pancetta, apples and gorgonzola dressing \$7

Main

- Veal osso bucco with citrus gremolata over polenta \$22
- Lasagna with meat sauce, mozzarella, parmesan and ricotta \$15
- Beef stew with polenta \$15
- Cioppino with prawns, mussels and clams in saffron broth \$17

Pasta

All our pastas are handcrafted in-house daily using local Pendleton wheat flour.

- Linguine with 360° basil pesto, parmesan and cream \$13 **Add to any pasta or salad:**
- 360° Spaghetti and meatballs with tomato sauce and parmesan \$13 **Grilled Chicken \$5**
- Fettuccine with spicy Italian sausage and red pepper ragú \$14 **Grilled Gulf Prawns \$7**
- Fontina ravioli with chanterelles mushrooms, pancetta, spinach and parmesan \$15
- Hearth baked pasta with Tillamook cheddar, cream and toasted bread crumbs \$12

Pizza from the Fire Deck Oven

Our pizza dough, sauces, pancetta and sausages are handcrafted in-house

- Sundried Tomato** olive oil and garlic, grilled chicken, feta and spinach \$19 | \$23
- Caramelized Onion** olive oil, walnuts, apples, gorgonzola and herbs \$18 | \$22
- Artichoke** olive oil and garlic, roasted peppers, kalamata olives, feta and dried tomatoes \$18 | \$22
- Goat Cheese** fig jam, crisp pancetta, arugula and black pepper \$18 | \$22
- Prosciutto** basil pesto, pine nuts and fresh mozzarella \$19 | \$23
- Garlic Prawn** white sauce, spinach, ricotta and roasted garlic \$19 | \$23
- Italian Sausage** canadian bacon, crimini mushrooms and kalamata olives \$19 | \$23
- Grilled Chicken** from Washington state, white sauce base, green onions and roasted garlic \$18 | \$22
- Sausage and Toscano Salami** crimini mushrooms, roasted garlic, and roasted peppers \$19 | \$23
- Tomato** olive oil and garlic, fresh mozzarella and basil \$17 | \$21
- Canadian Bacon** from Hill Natural with pineapple \$18 | \$22
- Pepperoni** house tomato sauce, 360° blend of cheeses \$17 | \$21
- Cheese** house made tomato sauce, 360° blend of cheeses and virgin olive oil \$16 | \$20

Add meat or cheese \$2.50 | Add vegetable \$2

TAKE OUT ORDERS ARE WELCOME

We accept Visa, MasterCard and American Express. We do not accept personal checks. An 18% gratuity will be charged for parties of eight or more.

LUNCH Tuesday-Friday 11:30am-4:00pm | 360pizzeria.com | 360.260.3605 | DINNER Daily 4:00pm-10:00pm