

**Small Plates \$5 each or 3 plates for \$13**

- White bean and roasted garlic spread
- Warm smoked artichoke dip
- Melon and prosciutto with olive oil and balsamic vinegar
- Bruschetta with local tomatoes and basil
- Mixed marinated olives with rosemary and chili flakes
- Baked meatballs with sweet pepper tomato sauce
- Puget Sound mussels with smoked paprika and tomato
- Grilled gulf prawns with pesto
- Eggplant parmesan
- Gazpacho with cucumber, red onion and avocado

- Draft Beer \$3.50**
- House Red / House White \$4.50**
- Limoncello Drop / Cosmopolitan \$5**

**Salads \$4 each**

- 360° Caesar salad with parmesan and grilled garlic focaccia croutons
- Spinach with olives, pine nuts, feta cheese and tomato vinaigrette
- Arugula salad with pears, gorgonzola and walnuts
- Mizuna Garden greens with radish and citrus vinaigrette
- Caprese - local tomatoes, fresh mozzarella, basil, olive oil and balsamic vinegar

**Pasta \$7 each**

*Our pastas are handcrafted in-house daily using local Pendleton wheat flour*

- 360° Spaghetti and meatballs with tomato sauce and parmesan
- Spaghetti with olive oil, garlic and chili flake
- Lasagna with meat sauce, mozzarella, parmesan and ricotta
- Linguine with 360° basil pesto, parmesan and cream
- Fettuccine with spicy italian sausage and red pepper ragu
- Sugo of wild boar with tomatoes and guajillo chiles over rigatoni
- House-made ravioli with grilled sweet corn, cherry tomatoes and roasted peppers
- Hearth baked pasta with Tillamook cheddar, cream and toasted bread crumbs

- Add to any pasta or salad:**
- Grilled Chicken \$4**
- Grilled Gulf Prawns \$6**

**Pizza from the Fire Deck Oven \$12 each** *Happy Hour pizzas are 12-inch medium size*

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

- Cherry Tomato** olive oil and garlic, grilled sweet corn, roasted onions and goat cheese
- Sundried Tomato** olive oil and garlic, grilled chicken, feta and spinach
- Caramelized Onion** olive oil, walnuts, apples, gorgonzola and herbs
- Artichoke** olive oil and garlic, roasted peppers, kalamata olives, feta and dried tomatoes
- Goat Cheese** fig jam, crisp house made pancetta, arugula and black pepper
- Prosciutto** basil pesto, pine nuts and fresh mozzarella
- Lamb Sausage** sweet pepper sauce, goat cheese, roasted garlic and peppers
- Garlic Prawn** white sauce, spinach, ricotta and roasted garlic
- Italian Sausage** canadian bacon, crimini mushrooms and kalamata olives
- Grilled Chicken** from Washington state, white sauce base, green onions and roasted garlic
- Sausage and Toscano Salami** crimini mushrooms, roasted garlic and roasted bell peppers
- Tomato** olive oil and garlic, fresh mozzarella and basil
- Authentic Canadian Bacon** from Hill Natural with pineapple
- Pepperoni** thick cut pepperoni from Molinari and Sons
- Cheese** house made tomato sauce, 360° blend of cheeses and virgin olive oil

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

**Draft Beer \$3.50 • House Red \$4.50 • House White \$4.50 • Limoncello Drop \$5 • Cosmopolitan \$5**

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 | HAPPY HOUR Daily 4:00pm-6:00pm | DINNER Daily 4:00pm-10:00pm