

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

- Draft Beer \$3.50**
- House Red / House White \$5**
- Limoncello Drop / Cosmopolitan \$5.50**

Salads \$5 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
- Endive salad with pancetta, apples and gorgonzola dressing

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 \$9 each

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

- 360° Spaghetti and meatballs with tomato sauce and parmesan
- Linguine with 360° basil pesto, parmesan and cream
- Fontina ravioli with chanterelle mushrooms, pancetta, spinach and parmesan
- Fettuccine with spicy Italian sausage and red pepper ragú
- Hearth baked pasta with Tillamook cheddar, cream and toasted bread crumbs

- Add to any pasta or salad:**
- Grilled Chicken \$5**
- Grilled Gulf Prawns \$7**

Pizza from the Fire Deck Oven \$13 each *Happy Hour pizzas are 12-inch medium size*

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

- 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
- 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
- Canadian Bacon** from Hill Natural with pineapple
- Pepperoni** house tomato sauce, 360° blend of cheeses
- 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 \$5 • House White \$5 • Limoncello Drop \$5^{.50} • Cosmopolitan \$5^{.50}

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