

**SIDES & APPETIZERS**

- Rosemary Almonds 5**  
Roasted Valencia almonds, extra virgin olive oil, rosemary, salt
- Garlic Knots 5**  
House dough, garlic, spices, garlic oil, parmesan, house red sauce
- Tuscan Fries 8**  
House-cut potatoes, parmesan, fresh Italian herbs, lemon-garlic aioli\*
- Fried Mozzarella 9**  
Breaded fresh mozzarella, parmesan, fresh basil, house red sauce
- Pan Seared Cauliflower 7**  
Extra virgin olive oil, lemon, Maldon salt, fresh cracked pepper

**SALADS**

- House 10**  
Mixed greens, tomatoes, cucumbers, Oregon hazelnuts, lemon-parmesan vinaigrette  
**Add Grilled Chicken 4**
- Caesar 12**  
Mayonnaise-based Caesar dressing, butter lettuce, croutons, shaved parmesan, lemon wedge  
**Add Grilled Chicken 4**
- Beet 14**  
Greens, golden beets, red beets, chèvre, candied hazelnuts, house vinaigrette
- Caprese 11**  
Tomatoes, fresh mozzarella, fresh basil, olive oil, balsamic

**PASTA**

- Penne al Pesto 14**  
Penne, cream, basil pesto, tomatoes, parmesan
- 1905 Mac 12**  
Elbows, cream, garlic, cheddar cheese, parmesan, toasted bread crumbs
- Tagliatelle ai Funghi 19**  
Fresh pasta, porcini and cremini mushrooms, truffle oil, white wine cream sauce

<p><b>SLICES</b></p> <ul style="list-style-type: none"> <li><b>Cheese 4</b> House red sauce, mozzarella, parmesan</li> <li><b>Pepperoni 5</b> House red sauce, mozzarella, parmesan</li> <li><b>Oregon Truffle 5</b> Mozzarella, parmesan, ricotta, oregano, cracked black pepper, fresh garlic, white truffle oil, black truffle salt</li> </ul>
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<b>CLASSIC PIES</b>	<b>12"</b>	<b>18"</b>	<b>12"GF</b>
<b>Cheese</b>	<b>13</b>	<b>23</b>	<b>17</b>
House red sauce, mozzarella, parmesan			

<b>Pepperoni</b>	<b>16</b>	<b>26</b>	<b>20</b>
House red sauce, mozzarella, parmesan, pepperoni			

<b>SIGNATURE PIES</b>	<b>12"</b>	<b>18"</b>	<b>12"GF</b>
<b>Margherita</b>	<b>16</b>	<b>26</b>	<b>20</b>
House red sauce, parmesan, aged mozzarella, fresh mozzarella, fresh garlic, fresh basil, extra virgin olive oil			

<b>Mama Lil's Marinara (No Cheese/Dairy Free)</b>	<b>14</b>	<b>23</b>	<b>18</b>
House red sauce, shallots, oregano, Mama Lil's Hungarian Pickled Peppers, extra virgin olive oil			

<b>Hot Coppa</b>	<b>18</b>	<b>28</b>	<b>24</b>
House red sauce, parmesan, aged mozzarella, ricotta, dry cured pork shoulder, pineapple, roasted red peppers			

<b>Roasted Vegetable</b>	<b>18</b>	<b>28</b>	<b>24</b>
Basil pesto, parmesan, aged mozzarella, roasted zucchini, roasted bell peppers, herb-roasted tomatoes, roasted garlic			

<b>Santorini</b>	<b>18</b>	<b>28</b>	<b>24</b>
Basil pesto, parmesan, aged mozzarella, ricotta salata, Kalamata olives, artichoke hearts, herb-roasted tomatoes, arugula			

<b>Hot Italian Sausage</b>	<b>18</b>	<b>28</b>	<b>24</b>
Basil pesto, parmesan, aged mozzarella, ricotta, Italian sausage, herb-roasted tomatoes, oregano, chili oil			

<b>Prosciutto di Parma</b>	<b>18</b>	<b>28</b>	<b>24</b>
Aged mozzarella, parmesan, chèvre, prosciutto, caramelized onions, chili oil, balsamic			

<b>Oregon Truffle</b>	<b>18</b>	<b>28</b>	<b>24</b>
Aged mozzarella, parmesan, ricotta, oregano, cracked black pepper, fresh garlic, white truffle oil, black truffle salt			

<b>Potato-Ricotta</b>	<b>18</b>	<b>28</b>	<b>24</b>
Aged mozzarella, parmesan, ricotta, roasted red potatoes, caramelized onions, fresh rosemary, extra virgin olive oil			

**BUILD YOUR OWN PIE**

<b>Crust</b>	<b>12" / 6</b>	<b>18" / 16</b>	<b>12"GF / 11</b>
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<b>Sauce</b>	House red (3), extra virgin olive oil (3), basil pesto (4)		
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<b>Cheese 4</b>	Aged mozzarella, fresh mozzarella, ricotta, ricotta salata, chèvre, Follow Your Heart Vegan Mozzarella, parmesan (0)		
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<b>Standard Toppings 3</b>	Green bell peppers, red onions, mushrooms, fresh garlic, roasted zucchini, roasted red potatoes, black olives, artichoke hearts, herb-roasted tomatoes, arugula, pineapple, fresh basil, fresh rosemary (2), black truffle salt (1)		
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<b>Premium Toppings 4</b>	Roasted red peppers, caramelized onions, Kalamata olives, roasted garlic, hot Coppa, pepperoni, prosciutto, Italian sausage, Mama Lil's Hungarian Pickled Peppers, balsamic reduction, chili oil, white truffle oil, extra cheese		
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*\*Consuming raw eggs/eggwhites may increase your risk of foodborne illness*

*\$10 per person for table service*

*Cards left overnight subject to 20% gratuity / Parties of 6 or more will be charged 20% gratuity*

*Please, let your server know before you order if you would like separate tabs, otherwise, no more than 3 cards per table*

# COCKTAILS

## 1905 Manhattan 12

George Dickel Rye, Averna Amaro, Berto Rosso Vermouth, Angostura, Twist, Amarena Cherry

## The Contrafact 14

Zacapa 23 Rum, Amontillado, Demerara, Barrel Aged Bitters, Orange

## Maiden Voyage 12

Monopolowa Vodka, Aalborg Aquavit, Génépy, Dry Vermouth

## Where There's Smoke, There's Fire 14

Banhez Mezcal, Ancho Reyes, Bonal Gentiane-Quina, Aztec Chocolate Bitters

## Clutch Highball 12

Cappelletti, Beefeater Gin, Fino Sherry, Lemon, Soda

## Green Monk 14

Mezcal Union, Benedictine, Absinthe, Lemon Bitters, Rose Water

## Afterglow 14

Rittenhouse Rye, Ruby Port, Fernet Branca, Cherry Bitters, Angostura Bitters

## Cherry Drop Toddy 12

Copper & King Brandy, Becherovka, Honey, Lemon, Amarena Cherry

## Amaro Highball 9

Amaro, Soda, Twist  
Choice of: Nonino (11), Suze (10), Averna (10), Calisaya, Cappelletti, CioCiaro, Ramazzotti, Cynar, Peychaud's Aperitivo, Townshend's Fernet (10), Fernet Vallet, Fernet Branca

# WINE

## WHITE

NV Conquilla Brut Sant Marçal, Spain 9/32  
2018 Riff Pinot Grigio, Venetie, Italy 8/28  
2017 Pike Road Chardonnay, Willamette Valley, OR 13/48  
2017 Berganorio Orvieto Classico, Umbria, Italy 9/32

## ROSE

2017 Bodegas Muga Rosé, Rioja, Spain 11/40

## RED

2018 Valdibella Nero D'Avola, Sicily, Italia 8/44  
2018 Coltibuono Chianti, Tuscany, Italy 9/32  
NV Tintero Rosso, Piedmont, Italy 10/36  
2017 Leone De Castris Salice Salentino, Puglia, Italy 11/40  
2016 JJ Pinot Noir, Willamette Valley, OR 15/56

# NON ALCOHOLIC

Pellegrino (500mL/1L) 3/5  
RC, Diet RC, 7-Up, Root Beer, Squirt 3 (One refill)  
Cock 'n' Bull Ginger Beer 4 (No refills)  
Small Barrel Shrub 4  
(Raspberry, Coconut, Orange-Vanilla, Lemongrass-Mint)  
Sparkling Lemonade 4

Cranberry Juice 3  
Pineapple Juice 3  
Oregonic Tonic Kombucha 6  
(Ginger, Seasonal – ask server)  
Coffee (Regular, Decaf) 4  
Tea 3

# BEER

PLEASE ASK YOUR SERVER FOR OUR COMPLETE BEER LIST

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