



September 3, 2010

starters

Bruschetta with burrata, zucchini and jamon serrano	12
Baked hen eggs with cream, castelvetrano olives and herbed breadcrumbs	8
Thyme flatbread with heirloom tomatoes, tonnato and fennel salad	13
Fried romano beans with chile aioli	7
Basil, mint and ricotta sformata	10
Grilled octopus with peppergrass, gaeta olives, tomatoes and pimenton	13
Bari and lebanese cucumbers with oil-cured olives, mint and sheep's milk feta	10

salads

Speckled romaine with albacore, lamb bacon, tomatoes and cucumber	11
Mizuna with peaches, buttermilk blue cheese and walnuts	10
Arugula with fried padron peppers, applegreen eggplant, fennel and ricotta salata	10

entrees

Roasted half chicken with shoestring potatoes and mizuna	18
Albacore with green beans bagna cauda and medium-cooked egg	22
Hanger steak with blue cheese butter and onion rings	20
Pork chop with crispy potatoes, rosemary, roasted peach conserva and vin cotto	22
Ribollita of squash, cabbage, shell beans, basil, crostone and parmigiano-reggiano	17
Malloreddus with rabbit ragu and chicken of the woods mushrooms	17

sides

Cornmeal onion rings	6
Toybox tomatoes and heirloom eggplant with garlic, chile and oregano	6

three courses for twenty-five dollars

Chicken and tesa terrine with eggplant and pickled fennel

Stracci with toybox tomatoes, garlic, cream and oregano

Brutti ma buoni with blueberry-bay conserva

Vegetarian options are always available

Some menu items may contain unpasteurized eggs. 20 percent gratuity is added to parties of 6 or more.
Corkage: 20 per 750 ml. T-shirts: men's and women's: 20. Of course we cater: visit culinaryartistry.net for information.

503.288.6200 | 3808 N Williams No. 127 Portland Oregon 97227 | lincolnpdx.com