

# APERITIVOS

**FLAT BREAD/ WHITE BEAN DIP** 7  
Herbed flatbread and bean dip with roasted garlic, rosemary, and sea salt topped with blistered tomatoes, chilis and olive oil.

**HOUSE OLIVES** 6  
Fennel, lemon, chile flakes.

**HOUSE BREAD** 5  
With an olive oil whip and Utah salt.

**CHARCUTERIE** 27  
House bread crostinis, olives, homemade marmalade, Local and imported meat and cheeses.

**LAMB LOLLIPOPS** 19  
Lavender, seasonal chicories, tomato glaze

**HEIRLOOM CAPRESE** 17  
Heirloom tomato with double cream burrata cheese, olive oil, basil, and a mezcal glaze.

**BEEF CARPACCIO** 15  
Black pepper crusted beef loin, wild arugula, fennel, tomatoes, dijon aioli, pecorino.

# SALADS

**CAESAR** 9  
Baby romaine, croutons, pecorino, caesar dressing.

**STEAK SALAD** 17  
Crispy lettuce, tomatoes, red onions, goat cheese ranch, caramelized walnuts.

**TUNA STEAK SALAD** 28  
Lightly seared sushi grade tuna, mixed greens, heirloom tomato, olives, red onion, and spicy pepitas tossed in a passion fruit vinaigrette.

**INSALATA VERDE** 11  
Baby greens, olives, red onions, tomatoes, red wine vinaigrette, pecorino, fennel.

# PASTA

**TAGLIATELLE** 23  
Shrimp, roasted peppers, capers, basil, white wine sauce.

**BUCATINI** 21  
Sausage ragu, burrata, cracked black pepper.

**PAPPARDELLE AL TARTUFO** 20  
Mixed mushrooms and peas tossed in a truffle cream sauce and topped with pecorino cheese.

**TORTIGLIONI VERDE** 20  
Sambuca pesto cream, olives, tomatoes, prosciutto, buratta.

# IL LEGNO (PIZZA)

**CHEESE** 16  
Cheese fondue, mozzarella, queso fresco, parsley.

**MARGHERITA** 15  
Hand crushed tomatoes, fresh mozzarella, basil, Cali olive oil.

**CARNE ASADA** 20  
Sizzle steak, bean pur'ee, queso fresco, red onions, serranos, arbol crema.

**TRUFFLE** 21  
House made black truffle ricotta, prosciutto, arugula, caramelized onions, shaved pecorino.

**THREE FUNGH GUYS** 19  
Taleggio, fontina, wild roasted mushrooms, caramelized onions, sage.

**THE HUNTER** 22  
Hand crushed tomatoes, mozzarella, pepperoni, steak, sausage, red onions.

**HOUSE** 18  
Hand crushed tomatoes, castelvetro olives, burrata, prosciutto, basil.

**THE NIGHT OUT** 26  
Arbol chile sauce, mozzarella, shrimp, olives, dill and tomatoes.

**PEPPERONI** 17  
Tomato, pepperoni, mozzarella americana.

**EL DIABLO** 18  
Arbol chile sauce, mozzarella americana, peppers, caramelized onions, parsley.

**VEG OUT** 18  
White bean pur'ee, mushrooms, roasted peppers, spinach, serrano peppers, olive oil.

# ADD-ONS

**CHICKEN** 6 | **SHRIMP** 8 | **STEAK** 10

# DOLCE

**SEMIFREDDO AFFOGATO** 10  
Frangelico, hazelnuts, chocolate espresso sauce.

**ZEPPOLE E LIMONE** 9  
Mascarpone citrus, berries.

GLUTEN FREE NOODLES AND PIZZA AVAILABLE

## DRAFT BEER 6

**PACIFICO**  
Clean, crisp and hearty. American Adjunct Lager / 4.5%

**SON OF A PEACH HEFEWIEZEN**  
Ripe peach with a clean citrus finish. Hefewiezen / 5%

**PERONI**  
Crisp refreshing, hint of citrus. Italian lager / 5%

**JUICY JOHNNY'S HAZY IPA**  
Mango and mild hops, medium body. Hazy IPA / 5%

**KITTOS PEACH HARD SELTZER**  
Crisp, refreshing peach flavor. Hard Selter / 4%

## BOTTLED BEER 7

**MORETTI**  
Unique aroma, well-balanced malt sweetness, crisp hop bitterness. Lager / 4.6%

**GUINNESS**  
Rich and creamy. Distinctively black. Velvety in its finish, Stout / 5%

**DESCHUTES MIRROR POND**  
Hoppy, citrus, soft malt, floral. Pale Ale / 5%

## WINE (GLASS/BOTTLE)

**QUERCETO, CHIANTI - ITALY 13/52**  
Soft and elegant texture, fruity aromas, with herbal notes.

**ELOUAN, PINOT NOIR - OREGON 18/70**  
Light to medium bodied. Notes of strawberry and raspberry with delicate floral notes and earthier undertones.

**SEAN MINOR 4 BEARS, CABERNET - CALIFORNIA 15/60**  
Ripe flavors of blackberries and raspberries combined with a touch of white pepper to coat the palate.

**RIFF, PINOT GRIGIO - ITALY 16/64**  
Fine, fruity (apples, peaches), forward varietal aromas. Pronounced, clean, and elegant flavor. Light to medium-bodied with a fresh mouth-watering finish.

**HOGUE, CHARDONNAY - WASHINGTON 13/52**  
Juicy apple and pear- rich, well-balanced with flavors of fresh apple pie, lemon curd, and cream.

**FRANCIS COPPOLA, SAUVIGNON BLANC - CALIFORNIA 17/70**  
Aromas of summer peaches, lemon zest and fig. A light, crisp wine with flavors of honeydew melon, pink grapefruit and juicy pear.

**ELOUAN PINOT ROSE, ROSE - OREGON 18/65**  
Displays intensity of fruit flavor, structure, and a fresh vibrant acidity.

**ZONIN, PROSECCO - ITALY 11/45**  
Aromas and flavors of crisp green apple, lime, white peach and a hint of sage. Vibrant acidity and invigorating bubbles offset the fruit flavors.

**ANDRE, CHAMPAGNE - CALIFORNIA 8/25**  
Crisp, simple, and slightly sweet.

## S&O CRAFT COCKTAILS 13

**CUCUMBER LIME MARGARITA**  
Blanco Tequila, Curacao, Cucumber Lime Cordial, Agave, Grand Marnier Float

**ESPRESSO MARTINI**  
Reposado tequila, Ancho Reyes, Agave, Espresso, Dash of Chocolate Bitters.

**SALT & OLIVE DIRTY MARTINI**  
Gin, Vermouth, House Brined Olive Juice.

**BLACKBERRY BRAMBLE AKA LADY PLEASER**  
Vodka, Lemon Juice, Fresh muddled Blackberries, topped with Champagne.

**PRINCESS PEACH**  
Aperol, Orchard Peach Liqueur, Kittos Peach Seltzer, Peach Boba Pearls.

**ONCE UPON A LIME 12**  
Vodka, Midori, Lime, Pineapple, Coconut cream.

## THE GOOD OLE CLASSIC'S

**BEES KNEES**  
Dry Gin, Lavender Honey, Lemon juice.

**PAINKILLER**  
Dark Rum, Pineapple, Orange juice, Coconut Simple, topped with nutmeg.

**CLASSIC NEGRONI**  
Gin, Vermouth, Campari.

**BROWN DERBY**  
Bourbon, Honey, Pink Grapefruit juice

## OLD FASHIONED 12

All Old Fashioned's are served over a clear rocks Ice cube, a dash of bitters and a splash of sweetness.

**GOOD OLD FASHION**  
Bourbon, Simple Syrup, Angostura Bitters

**BOURBON & COKE**  
Bourbon, Barrel Aged Cola Syrup, Angostura Bitters

**MEZCAL**  
Mezcal, Simple Syrup, Angostura Bitters

**GINGER**  
Bourbon, ginger Simple, Angostura Bitters

LEVEL UP WITH HIGHEST BOURBON +2

## SODAS / NON-ALCOHOLIC 3.5

COKE | DIET COKE | SPRITE | ICED TEA  
LEMONADE | BLACKBERRY LEMONADE (4.5)  
SAN PELLEGRINO (6) | MOCKTAIL (5)