

DALLA CUCINA

(from the kitchen)

ANTIPASTI

- ASSORTIMENTO**.....16
A rotating assortment of cured meats, cheeses and marinated vegetables.
- BRUSCHETTA**.....11
Grilled focaccia slices with your choice of caprese, peppercorn gorgonzola or parmigiano cream toppings.
- GRILLED POLENTA**11
Grilled rosemary polenta wedges with your choice of caprese, peppercorn gorgonzola or parmigiano cream toppings. **GF**
- FRIED CALAMARI**.....12
Lightly breaded and fried to perfection, served on a bed of arugula with marinara, roasted garlic aioli & lemon.
- MIXED SHELLS**.....15
Mussels and clams steamed in a white wine and fennel cream broth. Served with grilled focaccia.
- PATATINE FRITTE**.....9
Hand-cut fries tossed with garlic, parmesan, rosemary and fresh parsley. Served with house ketchup & roasted garlic aioli.

PASTA

- SPAGHETTI MARINARA**.....15
California San Marzano style tomatoes, garlic and basil. Add 2 house made meatballs (5)
- BISNONNA'S**.....17
A recipe passed on by great grandma Erminia, our house specialty meat sauce. Tossed with penne.
- FETTUCCINE ALFREDO**.....16
Parmesan and garlic cream sauce. Add grilled chicken or chopped clams (5)
- PENNE RUSTICA**18
Artichoke hearts, sun-dried tomatoes and mushrooms in a tomato cream sauce. Add grilled chicken (5)
- FETTUCCINE CONTADINA**18
House made Italian sausage, peas and cherry tomatoes in a sage cream sauce.
- LINGUINE & CLAMS**19
Whole clams in a white wine lemon sauce with Calabrian chillies.

Substitute gluten-free pasta (2)

CONTORNI

- FAGIOLI IN BIANCA**6
Cannellini beans sautéed with garlic, rosemary and white wine. **V + GF**
- CIAMBOTTA**.....8
A classic southern-Italian vegetable stew with eggplant, zucchini, tomato, bellpepper and soffritto. Served with grilled focaccia. **V**
- MEATBALLS & MARINARA**.....9
Three housemade pork & beef meatballs topped with marinara and parmesan. Served with grilled focaccia.

ZUPPA E INSALATA

- MINISTRONE**.....CUP 5 / BOWL 7
Our zuppa di casa. Soffritto, seasonal vegetables, cannellini beans and pasta. **V + GF optional**
- HOUSE GREEN SALAD**SM 7 / LG 10
Green leaf lettuce, black olives, carrots, and cherry tomatoes. Your choice of our house vinaigrette, ranch, or blue cheese dressings.
- GREEK SALAD**SM 8 / LG 12
Fresh spinach, black & Kalamata olives, cucumber, cherry tomatoes, red onion and feta cheese, tossed in our house vinaigrette.
- CAESAR SALAD***SM 8 / LG 12
Romaine lettuce tossed in our house Caesar dressing. Topped with parmesan, house made croutons, and lemon wedges. (Contains raw egg & anchovies.)
- CAPRESE CON RUCOLA**.....11
Allegro tomatoes, fresh mozzarella and fresh basil on a bed of arugula, finished with a balsamic reduction, extra virgin olive oil and fleur de sel.
- Add grilled chicken (5), shrimp (5) or anchovies (3) to any salad.

SECONDI

CHICKEN & VEAL

- PICCATA**CHICKEN 23 / VEAL 26
Skinless chicken breast or veal cutlet with a white wine, lemon and caper sauce. Served with rosemary potatoes & seasonal vegetables.
- MARSALA**CHICKEN 23 / VEAL 26
Skin-on chicken leg quarter or veal cutlet with a crimini mushroom and Marsala wine sauce. Served with rosemary potatoes & seasonal vegetables.
- PARMIGIANA**.....CHICKEN 24 / VEAL 27
Skinless chicken breast or veal cutlet breaded and fried golden brown, topped with marinara and parmigiano cream. Served with fettuccine aglio e olio & seasonal vegetables.

BEEF & PORK

- CHRISTO'S BURGER***.....17
1/3 lb. Carlton Farms beef patty grilled to order on a house focaccia bun with tomato, lettuce, onion and roasted garlic aioli. Served with our house fries. Add provolone or gorgonzola (1) add pesto (2)
- PORK COSTOLETTA**.....27
Grilled 10 oz. Carlton Farms pork chop, served with juniper & thyme beurre blanc, rosemary potatoes & seasonal vegetables.

- RIB EYE STEAK**.....36
House-cut 16 oz. rib eye grilled to order, served with house fries & seasonal vegetables. Your choice of Zia Irma's salsa verde, peppercorn gorgonzola, parmigiano cream or garlic herb butter.

SEAFOOD

- SHRIMP SCAMPI**.....21
Sautéed with white wine, lemon, garlic and thyme. Served over saffron risotto or rosemary polenta.
- CIOPPINO**24
Mussels, clams, shrimp and calamari, simmered in a spicy Calabrian tomato broth. Served with grilled focaccia.

V **GF**
Vegan Gluten Free

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

DAL FORNO

(from the oven)

PANE

FOCACCIA..... BY REQUEST / ADDITIONAL 4
House rosemary & salt focaccia, served with extra virgin olive oil and balsamic vinegar.

FRESH BAKED BREADSTICK.....3
Brushed with garlic & cheese oil, served with a side of warm marinara.

GARLIC CHEESY BREAD..... 8
Little half moon filled with garlic, mozzarella, parmesan and oregano, topped with more cheese! Served with a side of warm marinara.

PIZZE

The classic Christo's pie. Our dough is made fresh daily from the same recipe since 1997. Sizes: Small (12"), Large (16")

CREATE YOUR OWN.....13+ / 18.5+
Rosso or Bianco base + additional toppings.

ROSSO 13 / 18.5
Red sauce base with mozzarella cheese.

BIANCO 13 / 18.5
Olive oil base with mozzarella cheese. No sauce.

PIZZA CON PEPPERONI15 / 20.5
(Rosso) Mozzarella, pepperoni.

ATTILIO'S GARDEN.....21 / 26.5
(Rosso) Mozzarella, mushrooms, black olives, red & green onions, artichoke hearts, fresh garlic.

CHRISTO'S ORIGINAL GREEK 22.5 / 28
(Bianco) Mozzarella, spinach, black & Kalamata olives, red onions, feta cheese, fresh garlic.

CHRISTO'S COMBO 23 / 28.5
(Rosso) Mozzarella, salami, pepperoni, chicken sausage, mushrooms, olives, artichokes, red & green onions.

MARGHERITA18 / 23.5
(Bianco) Fresh mozzarella, Roma tomatoes, fresh basil.

ALLIECATO.....20 / 25.5
(Bianco) Mozzarella, spinach, pepperoncini, sun-dried tomatoes, fresh mozzarella.

PIZZA TOSCANA18.5 / 25
(Rosso) Mozzarella, Toscana salami, Taggiasca & Castelvetro olives, green onions.

PEPPERONATA.....20 / 25.5
(Bianco) Mozzarella, chicken sausage, roasted red & yellow bell peppers, red & green onions, roasted garlic.

PIZZA RUSTICA.....18 / 22.5
(Bianco) Fresh mozzarella, sun-dried tomatoes, oregano.

PIZZA CON PESTO.....15 / 20.5
(Rosso) Mozzarella, topped with house made basil pesto. Add Roma tomatoes (1.5) or sun-dried tomatoes (2)

GARLIC LOVER'S.....15 / 20.5
(Bianco) Mozzarella, fresh & roasted garlic.

PIZZA CON FUNGHI.....15 / 20.5
(Rosso) Mozzarella, imported Porcini mushrooms.

QUATTRO FORMAGGI.....15.5 / 21
(Bianco) Mozzarella, fontina, gorgonzola, Parmigiano-Reggiano.

PIZZA CON VONGOLE 16 / 23
(Rosso or Bianco) Mozzarella, clams, fresh garlic.

PIZZE NAPOLETANA

A thinner crust, Neapolitan style spin on the classic Christo's pie. 12" only, no substitutions.

NAPOLI15
Fresh mozzarella, whole California San Marzano style tomatoes, fresh basil.

PIZZA MARINARA13
Red sauce, fresh garlic, oregano. V Add fresh mozzarella (2) add anchovies (3)

PIZZA DEL PAPÀ.....18
Mozzarella, spinach, mushrooms, gorgonzola, Roma tomatoes, pine nuts, fresh garlic.

PERA E PROSCIUTTO17
Fresh mozzarella, Prosciutto di Parma, pears, gorgonzola, drizzled honey.

TRISSINO17
Fresh mozzarella, Soppressata salami, capers, Taggiasca olives, topped with fresh arugula. Inspired by pizzaiola Allie's trip to Italy. She really knocked it out of the park with this one!

ARRABBIATA.....17
Red sauce, house made Italian sausage, red onion, Mama Lil's peppers, roasted garlic, oregano.

Add arugula (1.5) or Prosciutto di Parma (5) to any Neapolitan pizza.

PIZZA CAPPELLO ET AL.

VEGGIE CAPPELLO17
Red sauce, mozzarella, ricotta, parmesan, spinach, artichokes, mushrooms, olives, onions, fresh garlic.

MEAT CAPPELLO 19
Red sauce, mozzarella, ricotta, parmesan, salami, pepperoni, sausage, spinach, mushrooms, olives, green onions.

THE P.L.T...... 16
And now for something completely different... Our take on the classic B.L.T. sandwich, we call it the P.L.T. (pepperoni, lettuce, tomato). Mozzarella, pepperoni, fresh lettuce and Roma tomatoes inside a folded pizza crust, served with a side of our house ranch dressing.

TOPPINGS & ADD-ONS

red onions, green onions, black olives, fresh garlic, roasted garlic, capers, Roma tomatoes, green peppers, pepperoncini, spinach, arugula, fresh basil.....1.5

pepperoni, salami, Toscana salami, Soppressata salami, house Italian sausage, chicken sausage, gorgonzola, feta, fresh mozzarella, California San Marzano style tomatoes, sun-dried tomatoes, roasted red & yellow bell peppers, mushrooms, house basil pesto, porcini mushrooms, Taggiasca olives, Castelvetro olives, Kalamata olives, artichoke hearts2

anchovies, clams, Mama Lil's peppers, pine nuts.....3

Prosciutto di Parma, chicken5

ZIA IRMA'S SALSA VERDE5
A relish made with Italian parsley, garlic, olive oil and a few secrets. Delizioso with our pizza!

HOUSE MADE DRESSING.....3
Christo's ranch, Mamma Lisa's vinaigrette or blue cheese.

MARINARA2

DAL BAR

(from the bar)

WINE

Ask us about newly arrived & seasonal wines.

SPARKLING & ROSÉ

- Bocelli Prosecco (Prosecco, IT)** 8
Subtle fruit and flower aromas, deliciously light and playful.
- Elio Perrone "Sourgal" Moscato d'Asti (Piedmont, IT)** 15
(Half-bottle) Vivid and brightly sweet, with hints of ripe peach and sage.
- Cecilia Beretta "Freedra" Rosé (Veneto, IT)** 9 / 29
Aromas of cherries, ripe raspberries and blackcurrant.

WHITES

- San Giorgio Pinot Grigio-Gargenega (Veneto, IT)** 8 / 26
Dry, mineral finish with bright notes of fresh green fruit.
- Terrapin Cellars Pinot Gris (Willamette Valley, OR)** 11 / 34
Full of flavor with bright acidity.
- Sweet Cheeks Sauvignon Blanc (Umpqua Valley, OR)**... 12 / 37
Vivid acidity with fresh flavors of ripe grapefruit.
- Holloran Riesling (Dundee Hills, OR)** 12 / 37
Medium sweetness, notes of peach, pear, green apple and honeysuckle.
- di Lenardo Chardonnay (IT)**..... 9 / 29
Unoaked with stone fruit flavors, anise and honeycomb.

REDS

- San Giorgio Sangiovese di Puglia (IT)** 8 / 26
Ripe and slightly earthy with dark cherry fruit flavors.
- Ruffino Chianti (Tuscany, IT)**..... 9 / 29
Deep notes of ripe plum enhanced by a rich floral bouquet.
- Barone Cornacchia Montepulciano d'Abruzzo (IT)** 11 / 34
Deep and full-bodied with structured tannin and rich texture.
- Terrapin Cellars Pinot Noir (Willamette Valley, OR)**..... 13 / 39
Lush flavors of black cherry and spice with an elegant mineral vein and velveteen tannins.
- Casteggio Barbera (Lombardy, IT)** 8 / 26
Fruit forward with notes of red and black fruits, food friendly acidity and silky tannins.
- Canas Feast Bricco Red (Carlton, OR)** 12 / 37
Exceptional blend of the finest Italian varietals including Sangiovese, Barbera and Nebbiolo.
- Marietta Cellars 'Christo' Rhone Blend (Sonoma, CA)**.. 14 / 39
Hedonistic blend of Grenache, Syrah, Petite Syrah and a touch of Viognier.
- Ca' del Baio Langhe Nebbiolo (Piedmont, IT)** 12 / 37
Clear aromas of red fruit, earthy notes with discreet oak with vibrant palate.
- Matthew Fritz Cabernet Sauvignon (Headsburg, CA)** 11 / 34
Medium bodied, rich blackberry flavor with hints of cinnamon and spice.
- Gifford Hirlinger Stateline Red (Walla Walla, WA)** 12 / 37
Merlot, Cabernet and Petit Verdot blend. Fruit forward with ripened cherry, raspberry and a touch of cassis.
- Fattoria di Felsina Chianti Classico (Tuscany, IT)**..... 36
Finesse and complexity with highlights of baking spice and black cherry.
- Torre dei Beati Montepulciano d'Abruzzo (IT)**..... 36
Clean and complex fruit with an elegant nose. Hints of spice with smooth, firm body balanced with fine tannins.
- Cascina Corte Dolcetto di Dogliani (Piedmont, IT)** 38
Notes of cherry, red currant and raspberry. Pairs excellently with pizza.
- Holloran Tempranillo (Dundee Hills, OR)**..... 38
Full bodied, rich flavors of dark red & black fruits, dry finish.
- Cecilia Beretta Valpolicella Ripasso (Veneto, IT)** 38
Dark berry and cooking spice alongside tobacco and smooth tannins.
- Sweet Cheeks Pinot Noir (Umpqua Valley, OR)** 38
Notes of rose petals, cherry and raspberry. Polished tannins and a hint of cocoa and cinnamon spice.
- Illahé "Bon Sauvage" Estate Pinot Noir (Dallas, OR)** 62
Notes of cedar, red fruit and dark flavors of black cherry and blackberry. Smooth tannins and a bold strong structure.
- La Poderina Brunello di Montalcino (IT)** 65
Dark and deep black cherry flavor with silky vanilla notes and a hint of freshly cut flowers.

Corkage fee.....15

COCKTAILS

Our full bar features many hard to find selections and highly skilled tenders. Join us in the Lounge for happy hour, Monday-Saturday 5-6.

- Negroni** 12
Beefeater Gin, Campari and sweet vermouth served up with a twist of orange.
- Italian Sunrise** 12
Stolichnaya vodka, Campari and limoncello with fresh squeezed lemon and orange. Served up.
- Aperol Spritz** 9
Prosecco, Aperol and a splash of soda water. Served on the rocks in a wine glass with an orange slice.
- Old Fashioned** 10
Jim Beam rye, bitters, fresh cherry and orange muddled together over ice.
- Perfect Manhattan** 12
Maker's Mark bourbon, Lillet Blanc, sweet vermouth and bitters. Served up with an Italian Amarena cherry.
- Lemon Drop** 11
Crater Lake vodka, Cointreau, limoncello and fresh lemon. Served up in a sugared rim.
- Golden Dream**..... 11
Galliano, Cointreau, cream and fresh orange. Served up.
- Sangria Italiana**..... 9
House red wine, Wild Roots Marionberry Vodka, fresh squeezed orange and lemon. Served on the rocks.
- Corpse Reviver No. 2**..... 12
Beefeater gin, Lillet Blanc, Cointreau and lemon inside an absinthe rinse.
- Disaronno Sour** 9
Disaronno and fresh squeezed lemon, served on the rocks.

BEER & CIDER

BOTTLE/CAN

- P.B.R..... 3
- Domestic 4
- Imported 4.5
- E.Z. Orchards Ciders (Pear & Semi-Dry Apple) 9

ON TAP

- Italian Pilsner, Rotating IPA, or Select Brew..... 5
- Pitcher of Beer 19

NON-ALCOHOLIC

We are proud to serve PDX-local Kobos Coffee.

SODAS

- RC Cola/Diet RC/7 Up/Root Beer/Dr. Pepper 3
- Martinelli's Apple Juice 3
- San Pellegrino Sparkling Juice 3.5
- Limonata, Aranciata, Aranciata Rossa
- San Pellegrino Sparkling Mineral Water..... SM 3 / LG 6
- Bottled Ginger Beer 4
- Torani Italian Soda 3.5 / +Cream 4.5
- Ask your server for list of available flavors.

ESPRESSO & TEA

- Espresso 3
- Americano 3
- Cappuccino 4
- Latte 4
- Mocha 4.5
- Hot Tea 2
- House Brewed Iced Tea..... 3
- Chai Latte 4
- Ghiradelli Hot Cocoa 3