

# FRATELLIPONZI

## Food Wine Cocktails

### PLATES

OYSTERS OF THE DAY* gf df fresh from our local shores	19/38
FOCACCIA v housemade with sea salt and olive oil	7
SOUP OF THE DAY inspired with seasonal ingredients	10
CHARCUTERIE BOARD selection of cured meats, cheeses, seasonal marmalade, walnuts, marinated olives, grilled ciabatta bread	30
BURRATA v cherry tomatoes, olive oil, balsamic glaze, basil, grilled ciabatta bread	18
CRISPY BRUSSEL SPROUTS gf v balsamic glaze, Oregon hazelnuts, pecorino romano cheese	12
HOUSE MADE POTATO CHIPS gf hand cut and made in house.	7
CLASSIC WEDGE SALAD v iceburg lettuce, crispy bacon, red onions, cherry tomatoes, roasted almonds, bleu cheese dressing	11
HOUSE SALAD v fresh greens, roasted pecans, creamy goat cheese, cranberries, light apple cider vinaigrette	12
MARGHERITA PIZZA v house-made marinara, Parmigiano Reggiano, mozzarella, basil, Fratelli Ponzi extra virgin olive oil	17
FUNGHI PIZZA v olive oil base, mushrooms, herbs, Parmigiano Reggiano, mozzarella	17
BAR BURGER grass-fed beef, mixed greens, tomato, mustard aioli, brioche bun, house made potato chips	19
MORTADELLA FOCACCIA PANINO house focaccia, musard aioli, mortadella, manchego cheese, padillo peppers, petit salad	18
SAUSAGE AND POTATOES Beer braised and grilled sausage, with Cumin Dijon mustard, Crispy smashed fingerling potatoes, pickled red onions	16

### WINE FLIGHTS

WHITE	20
2021 Elk Cove, Estate Pinot Gris, Willamette Valley <i>A vibrant nose of nectarine and candied orange. Flavors of fresh fig and white cherry, with hints of orange peel and ginger.</i>	
2023 L'Umami, Sauvignon Blanc, Willamette Valley <i>On the nose zesty lemon and green apple with hints of herbs. On the palate bright with refreshing minerality and a touch of umami.</i>	
2021 GC Wines, Chardonnay, Willamette Valley <i>On the nose nuttiness, white tea, and golden apple aromas. On the palate lemon sorbet, white peach, and butter.</i>	
RED	25
2021 Ricochet, Red Blend, Rogue/Willamette Valley <i>Pinot Noir, Tempranillo and Mourvedre. Nose of peonies and black cherries, flavors of raspberries and strawberries.</i>	
2021 Redolent "Brother From Another Mother" Columbia/ Willamette Valley <i>Co-fermented Pinot Noir and Nebbiolo. Nose of cherry, cranberry, and savory herbs, flavors of dark cherry, blackberry, and white pepper.</i>	
2021 Grochau Cellars, Convivial, Willamette Valley <i>Gamay Noir and Pinot Noir. On the nose bright and fresh notes of cherry and Strawberry. Earthy flavors of black raspberry and cherry candy.</i>	

### DESSERT

LEMON OLIVE OIL CAKE Fratelli Ponzi olive oil drizzle, vanilla bean chantilly	13
DARK CHOCOLATE HAZELNUT MOUSSE CAKE gf flourless hazelnut and almond genoise, fudge brownie, caramel ganache glaze, candied hazelnuts, apricot puree	12
HOUSEMADE CARROT CAKE Cream cheese frosting, pecans, and caramel sauce	11
CREME BRULEE "Rishi" Marsala chai, cookie	10
TIRAMISU espresso soaked ladyfingers, mascarpone, rum, cacao, whipped cream	11

### BEVERAGES

Ask your server about our mocktail menu

Iced Tea - Rishi organic	4
Soda - Coke, Diet Coke, Sprite, Fanta, Dr. Pepper	3
San Pellegrino - italian sparkling mineral water	4/8
Lemonade - house-made	5
Caffe Umbria Coffee	3
Espresso Shot	3
Rishi Hot Tea	4
Cappuccino	5

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### WINES BY THE GLASS

<b>SPARKLING</b>	Glass/Bottle
2019 Argyle, Vintage Brut, WV, Oregon	16/48
Bisol, Jeio Prosecco Brut, Valdobbiadene, Italy	11/32
<b>WHITE &amp; ROSÉ</b>	Glass/Bottle
2022 Ponzi Vineyards, Pinot Gris, WV, Oregon	14/42
2022 Stoller, Chardonnay, Dundee Hills, Oregon	12/37
2020 Aubaine, Chardonnay, Eola-Amity, OR	16/48
2022 Sokol Blosser, Estate Rose, Dundee Hills, Oregon	13/39
2021 Garofoli, Verdicchio dei Castelli di Jesi, Marche, Italy	13/39
2021 Agricola Querciabella, Vermentino Blend, Tuscany, Italy	14/42
<b>RED</b>	Glass/Bottle
2020 Borgo Scopeto, Borgonero, Super Tuscan Blend, Tuscany, Italy	14/42
2021 ROCO Winery "Gravel Road" Pinot Noir, WV, OR	16/50
2020 Stoller, "History" Cabernet Blend, Columbia Valley, WA	15/45
<b>PORT AND DIGESTIVI</b>	
Kopke, Tawny 20 Year Port, Porto, Portugal	18
Menéres, Colheita 2003, Duoro, Portugal	15
Menéres, Tawny 20 Year, Duoro, Portugal	13
Warre's, 2009 LBV, Porto, Portugal	11
Kopke, Dry White Port, Porto, Portugal	8
Amaro Montenegro	14
Sambuca	9
Fernet Branca	9

### COCKTAILS

<b>CARRIBEAN MULE</b>	13
mt. gay rum, lime juice, ginger beer, aromatic bitters, fresh mint	
<b>HIBISCUS SOUR*</b>	13
hendricks gin, hibiscus, lemon juice, honey	
<b>THYME FIZZ</b>	13
beefeaters gin, grapefruit, lime juice, house-made thyme syrup, soda water	
<b>FRESNO MARGARITA</b>	14
cazadores blanco tequila, house-made fresno syrup, lime juice, fire ball pepper rim	
<b>ASIAN PEAR MARTINI</b>	13
pear and ginger vodka, lime juice, simple syrup	
<b>OLD BOY</b>	14
sazerac rye whiskey, house-made rum syrup, aromatic bitters	
<b>HARVEST OLD FASHIONED</b>	14
makers mark bourbon, spiced orange syrup, mix of aromatic bitters, candied orange	
<b>PEACH PALMER</b>	13
peach whiskey, iced tea, yuzu peach syrup, lemon juice	
<b>PAPER PLANE</b>	14
makers mark, aperol, amaro nonino, lemon juice	
<b>EMERALD BREEZE</b>	14
monopolowa, stoli vanil, house-made limoncello, lemon juice, basil	

### HAPPY HOUR - Daily from 3-5 pm

<b>HOUSE MADE POTATO CHIPS</b> gf	7	<b>DRINKS</b>	
hand cut and made in house.		Red By The Glass	12
<b>CHARBROILED OYSTERS*</b>	7	White By The Glass	10
two oysters charbroiled with garlic and topped		Draft Beer	6
with blue cheese crumble		Well Drinks	8
<b>GARLIC PRAWNS*</b>	10	Signature Drinks	11
Two sautéed prawns served over a lemon burrata cream with crispy			
Parmesan crostini			
<b>FILET BITES*</b>	9		
with grilled bread and barbecue cream sauce			

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, and eggs may increase your risk of food born illness. There are ingredients not listed on our menu, please let us know if you have any food allergies. Substitutions are politely declined. wine corkage \$30, one check & gratuity of 18% added to parties of 6 or more, cake cutting \$25