

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 vinagrette	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, paqillo peppers, petit salad	18

WINE FLIGHTS

WHITE	20
2021 Elk Cove, Estate Pinot Gris, Willamette Valley	
2023 L'Umami, Sauvignon Blanc, Willamette Valley	
2021 GC Wines, Chardonnay, Willamette Valley	
RED	25
2021 Ricochet, Red Blend, Rogue/Willamette Valley	
2021 Redolent "Brother From Another Mother" Columbia/ Willamette Valley	
2021 Grochau Cellars, Convivial, Willamette Valley	

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 classic vanilla custard served with a cookie	10
TIRAMISU espresso soaked ladyfingers, mascarpone, rum, cacao, whipped cream	11

Ask your server about our mocktail menu

BEVERAGES

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

SPARKLING	Glass/Bottle
2019 Argyle, Vintage Brut, WV, Oregon	16/48
Bisol, Jeio Prosecco Brut, Valdobbiadene, Italy	11/32
WHITE & ROSÉ	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
RED	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
PORT AND DIGESTIVI	
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

CARRIBEAN PUNCH	14
bacardi black rum, sunshine punch, pineapple, cranberry, coconut, lime	
HIBISCUS SOUR*	13
hendricks gin, hibiscus, lemon juice, honey	
PATIO COOLER	13
absolut pear vodka, house-made limoncello, lemon, fresh mint, ginger ale	
FRESNO MARGARITA	14
cazadores blanco tequila, house-made fresno syrup, lime juice, fire ball pepper rim	
ASIAN PEAR MARTINI	13
pear and ginger vodka, lime juice, simple syrup	
WHISKEY THYME	14
makers mark bourbon, cucumber, thyme syrup, aromatic bitters	
HARVEST OLD FASHIONED	14
makers mark bourbon, spiced orange syrup, mix of aromatic bitters, candied orange	
PEACH PALMER	13
peach whiskey, iced tea, yuzu peach syrup, lemon juice	
BROKEN PLANE	14
beefeater gin, aperol, amaro nonino, lemon juice	
EMERALD BREEZE	14
monopolowa vodka, stoli vanil vodka, house-made limoncello, lemon juice, basil	

HAPPY HOUR - Daily from 3-5 pm

HOUSE MADE POTATO CHIPS gf	7	SMALL FOCACCIA PLATE	4
hand cut and made in house.		made in house served with extra virgin olive oil	
CHARBROILED OYSTERS*	7	ROASTED NUTS	5
two oysters charbroiled with garlic and topped with blue cheese crumble		an assortment of nuts, roasted and rolled in sugar and salt	
GARLIC PRAWNS*	10	MINI LEMON OLIVE OIL CAKES	7
Two sautéed prawns served over a lemon burrata cream with crispy Parmesan crostini		two bite sized cakes with Fratelli Ponzi olive oil drizzle, vanilla chantilly	
FILET BITES*	9	DRINKS	
with grilled bread and barbecue cream sauce		Red By The Glass	12
		White By The Glass	10
		Draft Beer	6
		Well Drinks	8
		Signature Drinks	11

*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