

decarli take-out menu

TAKE OUT/PICK UP HOURS **Tuesday – Saturday 4pm – 8pm**

Guests may place orders anytime during take/pick up hours or pre-order via email info@decarlirestaurant.com or call 503.641.3223 after 1pm.

We look forward to serving you and thank you for your continued support.

POLENTA FRIES	gorgonzola butter	8.5
ARANCINI	sage, fontina, calabrian aioli	10
BURRATA	speck, cherry agrodolce, hazelnut, aged balsamic	13
CHICKEN LIVER MOUSSE	port gelée, pickled red onion, sea salt, crostini	9
CHARCUTERIE	spicy salami, coppa, saucisson sec, finocchiona, giardiniera, whole grain mustard, crostini	18
MIXED GREEN	balsamic + extra virgin olive oil	8
CAESAR*	romaine, grana padano, croutons	9
BUTTER LETTUCE	radish, pickled onion, soft-boiled egg, green goddess, bread crumb	9
BEET	honey-whipped goat cheese, apple, pecans, arugula, champagne vinaigrette	9
CHEESE PIZZETTA	tomato sauce, mozzarella, grana padano	12
PEPPERONI PIZZETTA	pepperoni, tomato sauce, mozzarella, grana padano	15
MARGARITA PIZZETTA	tomato sauce, roasted tomato, mozzarella, roasted garlic, basil	14
SPECK PIZZETTA	speck, caramelized onion, fontina, arugula, grana padano	16
MUSHROOM PIZZETTA	portobello mushroom, basil pesto, onion, grana padano, balsamic	14
MEATBALLS	marinara, basil, grana padano, grilled bread	8
DECARLI BURGER*	painted hills beef, roasted tomato, onion, lettuce, cheddar, aioli, potato bun & fries	12.5
SHORT RIB SANDWICH*	fontina, celery root + fennel slaw, aioli & fries	12
SPAGHETTI AND MEATBALLS	house-made meatballs, red sauce, basil, garlic, grana padano	18
LASAGNE	pork + beef bolognese, ricotta, tomato, mozzarella, béchamel	18
BUCATINI	roasted cauliflower, capers, leeks, garlic, golden raisin, chili, bread crumb	17
LINGUINI	shrimp, clams, mussels, calamari, fennel, shallot, green garlic, saffron cream, tarragon, chili	20
TAGLIATELLE	lamb ragu, taggiasche olives, mint, pecorino	20
BEEF SHORTRIBS	braised with espresso + dried prunes, creamy spaetzle, gremolata, fresh horseradish	27
CHICKEN CACCIATORE	braised chicken, pancetta, tomato, garlic, onion, red pepper, herbs, soft polenta	26
GRILLED BISTRO FILET	semolina fried potato, romesco, arugula, pink peppercorn butter, aged balsamic	32
GRILLED SALMON	chorizo, chickpeas, roasted red pepper, onion, cerignola olive, salsa verde	31
SALTED-CARAMEL CHEESECAKE		7
BOCA NEGRA	rich dense chocolate cake, raspberry puree, chantilly	7

*Contains unpasteurized egg. Eating undercooked or raw meat or seafood may cause illness.

BEVERAGES- Ask about our bottled beer and sodas

BOTTLES OF WINE

prosecco NV Canella IT | 16
brut rose NV Cremant de Bordeaux FR | 16
pinot noir rose 2018 Three Feathers WV OR | 20
pinot noir rose 2018 Grand Moraine WV OR | 16
pinot blanc 2016 Anne Amie 12 Oaks OR | 17
pinot grigio 2018 Ruffino IT | 13
pinot grigio 2017 Vinaia Trentino IT | 15
pinot gris 2016 Van Duzer WV OR | 17
chardonnay 2016 Trefethen Napa | 21
chardonnay 2018 The Calling Sonoma CA | 16

pinot noir 2018 Broadley WV OR | 19
pinot noir 2015 Sokol Blosser Dundee Hill OR | 25
pinot noir 2018 Patricia Green Reserve OR | 33
sangiovese 2016 Gabbiano Cavaliere d'Oro IT | 18
sangiovese blend NV Montinore Rosso di Marchesi | 20
tempranillo 2018 Cor Cellars Yakima WA | 20
cabfranc+red blend 2017 Ransom Rogue Valley | 17
syrah 2015 Copain Tous Ensemble CA | 18
cabernet sauvignon 2017 Proletariat CV WA | 20
montepulciano d'abruzzo 2017 Torre Dei Beati | 17
nebbiolo 2017 Elio Grasso Gavarini Langhe | 16