# Aria

***November 2-7***

## SOUP & STARTERS

*Ask your server for today's selections*

**Roasted Delicata Squash & Kale Grain Salad 10 DF/VE**
Farro, dried cranberries, toasted pumpkin seeds, lemon-tahini garlic dressing

**Roasted Beet & Whipped Goat Cheese Salad 8 WF/GF**
Golden and red beets, whipped chèvre, baby arugula, candied pecans, orange segments, honey-balsamic vinaigrette

**Lobster Mac & Cheese 15**
Butter-poached lobster, aged white Tillamook cheddar, toasted panko, chive crème fraîche

## MAINS

**Miso Glazed Sablefish 22 DF**
Sticky rice, sesame green beans, pickled daikon, ginger scallion sauce

**Rabbit Confit 20**
Mary's Farms low-cooked rabbit leg, creamy mustard spaetzle, roasted baby carrots, sautéed wild mushrooms, tarragon cream sauce

**Veal Saltimbocca 22**
Prosciutto, fresh sage, Parmesan risotto, sautéed spinach, white wine butter sauce

**Pesto Tortellini 17 VE**
Cheese-filled tortellini, basil pesto cream, sun-dried tomatoes, spinach, toasted pine nuts, shaved Parmesan

## DESSERT

*Ask your server for today's selections*

***Executive Chef Dawn Farley, Chef de Cuisine Tony Westman, Pastry Chef Sheri Soria***

***Locally sourced ingredients from Portland-area farms and artisans***

**WF/Wheat Free DF/Dairy Free VE/Vegetarian VG/Vegan**

Aria

# WINE & BEER

## SPARKLING

| | | |
|---|---|---|
| La Marca, Prosecco | | |
| Mumm Sparkling Cuvee M, California | 7 | 28 |
| Mumm Sparkling Brut Prestige, California | 9 | 35 |

## WHITE

| | | |
|---|---|---|
| Acrobat, Pinot Gris, OR 2024 | 7 | 28 |
| Meiomi, Souvignon Blanc, CA 2024 | 8 | 30 |
| Stoller Family Estate, Chardonnay, 2024 | 8 | 30 |
| A to Z, Riesling, OR N/V | 9 | 35 |
| Kendall Jackson, Chardonnay, Grand Reserve, CA 2023 | 9 | 35 |
| Rodney Strong Chardonnay RRV, CA 2023 | 12 | 48 |
| Passerelles Sancerre, CA 2024 | 13 | 52 |
| Roc de L'Abbaye Sancerre, France 2023 | 14 | 55 |
| Rombauer Vineyards, Chardonnay, 2024 | 15 | 60 |

## ROSÉ

| | | |
|---|---|---|
| Chateau D' Esclans, Whispering Angel, 2025 | 7 | 28 |

## RED

| | | |
|---|---|---|
| Battle Creek Cellars, Pinot Noir, OR 2022 | 6 | 24 |
| Cline, Contra Costa County, Zinfandel 2022 | 7 | 28 |
| Charles Smith, Merlot, The Velvet Devil, WA 2023 | 7 | 28 |
| Smith & Hook, Central Coast, Cabernet Sauvignon 2023 | 8 | 32 |
| Erath, Pinot Noir, OR 2022 | 8 | 32 |
| Browne Family, Conservation collection, Merlot 2021 | 9 | 38 |
| Cooper & Thief, Cabernet Sauvignon, CA 2022 | 12 | 48 |
| Rodney Strong Symmetry Red Blend, CA 2019 | 14 | 58 |
| Mon Santo Chianti Classico RS, CA 2019 | 16 | 64 |

## BEER - 4

Guinness
Guinness N/A
Coors Light
Full Sail Amber

## BEER - 5

Deschutes Black Butte Porter
Deschutes Fresh Squeezed IPA
Roger Pilsner
Hazy IPA
Athletic Brewer N/A IPA

# ADAGIO

FRIDAY, NOVEMBER 6TH

## SOUPS & SALADS

**New England Clam Chowder 4**

**Borscht VE 4**
***Available DF/VG without garnish***

**Garden Salad VE 7**
Mixed greens, cucumber, carrots, tomatoes, red onion, citrus vinaigrette

**Autumn Orchard Salad WF/DF 7**
Romaine, shredded carrots, crisp apples, raisins, toasted walnuts, and honey-herb aioli

## ENTRÉES

**Chicken Cacciatore DF/WF 11**
Braised chicken thighs simmered in a rustic tomato and herb sauce with bell peppers, onions, and garlic

**Trout Almandine DF 14**
Almond & flour crusted trout fillet finished with fried capers and grilled lemon

**Aqua Vita Wagyu Burger 12**
Tillamook cheddar, lettuce, tomato, red onion, pickles, house aioli, Kaiser bun

**Market Fish WF/DF 13**
Unseasoned, seared in olive oil, see server for daily selection

**Pan-Seared Chicken Supreme WF/DF 12**
Mary's farm pan-seared, unseasoned chicken breast

**Vegan Shepherds Pie VG/DF 14**
Paired with sweet potato spread, pickled tomatoes and onions with a vegan herbed lemon aioli

## SIDES

**Brown Rice 2**

**Side Garden/Autumn Orchard 2**

**Steamed Spinach 2**

**Baked Potato 2**

**Steamed Broccoli 2**

**Shoestring Fries 2**

**Egg Noodles 2**

**Sautéed Local Squash 2**

**Spiced Couscous 2**

**Sautéed Kale & Shallots 2**

## DESSERTS

**Salted Caramel Chocolate Mousse 3**

**Almond Apricot Bar 3**

**PB Chocolate Chip Oatmeal Cookies 3 WF/VG**

**Fruit Salad 4**

**Tillamook Ice Cream 3**

VEGETARIAN VE DAIRY-FREE DF WHEAT-FREE WF VEGAN VG

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

# ADAGIO

SATURDAY, NOVEMBER 7TH

## SOUPS & SALADS

**New England Clam Chowder 4**

**Beef & Wild Rice Soup WF/DF 4**

**Garden Salad VE 7**
Mixed greens, cucumber, carrots, tomatoes, red onion, citrus vinaigrette

**Autumn Orchard Salad WF/DF 7**
Romaine, shredded carrots, crisp apples, raisins, toasted walnuts, and honey-herb aioli

## ENTRÉES

**Honey Porter Glazed Salmon DF 13**
Seared Atlantic salmon finished with honey porter glaze
***Available wheat-free without glaze***

**New York Steak WF 14**
Grilled NY steak, wild mushroom & green peppercorn sauce
***Available dairy-free without sauce***

**Aqua Vita Wagyu Burger 12**
Tillamook cheddar, lettuce, tomato, red onion, pickles, house aioli, Kaiser bun

**Market Fish 13**
Unseasoned, Seared in olive oil. See server for daily selection

**Pan-Seared Chicken Supreme WF/DF 12**
Mary's farm pan-seared, unseasoned chicken breast

**Vegan Shepherds Pie VG/DF 14**
Paired with sweet potato spread, pickled tomatoes and onions with a vegan herbed lemon aioli

## SIDES

**Brown Rice 2**

**Side Garden/Autumn Orchard 2**

**Steamed Spinach 2**

**Baked Potato 2**

**Steamed Broccoli 2**

**Shoestring Fries 2**

**Baked Sweet Potatoes 2**

**Grilled Broccoli 2**

**Gremolata Green Beans 2**

**Parsnip Potato Mash 2**

## DESSERTS

**Peanut Butter Pie 3**

**Spiced Bourbon Peach Cake 3**

**PB Chocolate Chip Oatmeal Cookies 3 WF/VG**

**Fruit Salad 4**

**Tillamook Ice Cream 3**

VEGETARIAN VE DAIRY-FREE DF WHEAT-FREE WF VEGAN VG

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# AQUA VITA

HAPPY HOUR 4:30-5:30
Wine & Starters
5 points

**Daily Flatbread** **8**

Please ask your server for today's selection

**Tacos** **10**

Please ask your server for today's selection

**Shrimp Cocktail** **7**

Poached Shrimp, Cocktail Sauce, Lemon

**Cheese & Cracker Plate** **12**

Assortment of cheeses, honey & fruit

# WINE & BEER

## SPARKLING

| | |
|---|---|
| Cupcake Vineyards, Prosecco | 12 |
| Moet & Chandon Champagne Imperial Brut, 375ML | 32 |

## WHITE

| | | |
|---|---|---|
| La Crema, Sauvignon Blanc, CA | 7 | 28 |
| Benton Lane Chardonnay, OR | 11 | 44 |
| Kendall Jackson, Chardonnay, Vintners Reserve, CA | 8 | 32 |
| A to Z, Riesling, OR | 8 | 32 |
| Acrobat, Pinot Grs, OR | 7 | 28 |
| Battle Creek, Chardonnay, OR | 8 | 32 |

## ROSÉ

| | | |
|---|---|---|
| Willakenzie Rosé, OR | 10 | 40 |

## RED

| | | |
|---|---|---|
| Charles Smith, Merlot, The Velvet Devil, WA | 7 | 28 |
| Nine Hats Merlot, WA | 11 | 44 |
| Smith & Hook, Cabernet, CA | 8 | 32 |
| Cooper & Thief, Cabernet, CA | 12 | 48 |
| Erath, Pinot Noir, OR | 8 | 32 |
| The Four Graces, Pinot Noir, OR | 11 | 44 |

## BEER - 4

Deschutes Black Butte Porter
Deschutes Fresh Squeezed IPA
Corona Extra
Tecate
Full Sail Amber
Guinness
Heineken
Heineken 00, NA
Roger Pilsner
Hazy IPA
Athletic Brewer N/A IPA
Coors Light
Guinness N/A

# Dolce VITA BISTRO

## MORNING STANDARDS

**BOB'S RED MILL PINHEAD OATS VG** 6
Cinnamon, brown sugar, golden raisins

**TWO EGG PLATE* WF** 11
Two eggs, choice of meat, choice of breakfast side

**BREAKFAST SANDWICH *** 10
One cage-free fried egg, Canadian bacon, and Tillamook cheddar on a toasted English muffin

**BUILD YOUR OWN OMELET WF *** 13
Three eggs/egg whites filled with up to four fillings, choice of breakfast side.
VEGAN EGG SUBSITUTE AVAILABLE

**MEATS**
Applewood bacon, Canadian bacon, sausage, vegan sausage

**VEGETABLES**
Spinach, mushrooms, bell peppers, red onions, avocado, tomatoes

**CHEESE**
Cheddar, Swiss, feta, three cheese blend

## ESPRESSO & JUICE

| | |
|---|---|
| ESPRESSO | 3 |
| CAPPUCCINO (SMALL / LARGE) | 4.5 / 5.5 |
| LATTE (SM / LG) | 4.5 / 5.5 |
| MOCHA (SM / LG) | 5 / 6 |
| ORANGE, CRANBERRY, APPLE JUICE & LEMONADE (SMALL / LARGE)* | 3 / 4 |

## BREAKFAST SPECIALS

**COCONUT YOGURT & DRIED FRUIT VG** 14
Coconut yogurt layered with dried fruit and crunchy house-made granola

**MEDITERRANEAN BREAKFAST HASH WF*** 14
Roasted potatoes, zucchini, blistered tomatoes, peppers, spinach, feta, poached egg and a herb oil
VEGAN EGG SUBSITUTE AVAILABLE

**CRISPY MALTED WAFFLE VE** 10
Served with maple syrup and whipped butter

**BUTTERMILK PANCAKES VE** 10
Served with fig compote
—wheat-free available

**BREAKFAST BURRITO VE** 10
Soft scrambled eggs, tater tots, onions, peppers, cheese blend, and green sauce wrapped in a flour tortilla
VEGAN EGG SUBSITUTE AVAILABLE

## SIDES

| | |
|---|---|
| CANADIAN BACON | 4 |
| ONE PANCAKE WITH FIG COMPOTE VE | 4 |
| MAPLE PORK SAUSAGE | 4 |
| HASH BROWNS | 3 |
| APPLEWOOD BACON | 4 |
| VEGAN SAUSAGE | 4 |
| VEGAN EGG SUBSITUTE | 4 |
| SEASONAL FRUIT CUP VG/WF | 3 |
| YOGURT - GREEK, VANILLA, PLAIN-VEGAN COCONUT | 3 |
| GRANOLA VG/WF | 3 |
| TOAST | 3 |
| COTTAGE CHEESE WF | 3 |
| COUNTRY SWEET POTATOES | 3 |

VEGETARIAN VE DAIRY-FREE DF WHEAT-FREE WF VEGAN VG

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# Dolce VITA BISTRO

## SALADS

Add chicken 6, grilled salmon 9, shrimp 9 or tofu 4

**TERIYAKI SALMON BOWL WF/DF** **18**
Grilled teriyaki salmon, jasmine rice, cucumbers, edamame, carrots, avocado, sriracha aioli, green onion, and cilantro

**THAI CHICKEN SALAD WF/DF** **16**
Grilled lemongrass chicken thigh, spicy peanut dressing, romaine, purple cabbage, mandarins, carrots, jicama, roasted peanuts, and candied ginger

**GARDEN SALAD WF/VE** **6 / 10**
Mixed greens, cucumber, carrots, tomatoes, red onion, balsamic vinaigrette

**LEMON-DILL TUNA SALAD WF** **16**
Bright tuna salad with lemon, capers, dill, olive oil, romaine, cucumbers, red onions, olives, feta and white balsamic vinaigrette

**CAESAR SALAD** **7 / 12**
Romaine lettuce, Parmesan, anchovies, sourdough croutons, Caesar dressing, lemon

## SIDES

| | |
|---|---|
| SOUP OF THE DAY | 6 |
| SWEET POTATO / SHOESTRING FRIES VG | 6 |
| ONION RINGS VE | 5 |
| SEASONAL VEGETABLES VG | 6 |
| FRESH FRUIT VG/WF | 3 |
| COTTAGE CHEESE WF | 3 |
| CREAMY VEGAN COLESLAW WF | 3 |

## SANDWICHES

With choice of garden salad, soup, Yukon fries, sweet potato fries or fresh fruit. Wheat free bun/bread available

**CHICKEN SHAWARMA WRAP** **16**
Shawarma-spiced chicken, hummus, cucumber, tomato, pickled red onion, romaine and parsley in a warm flatbread

**BISTRO BURGER*** **16**
American wagyu beef, cheddar, lettuce, tomato & red onion, house pickle, special burger sauce, Portland bakery Kaiser bun
VEGAN PATTY AVAILABLE

**TURKEY REUBEN** **14**
Turkey pastrami, Swiss cheese, sauerkraut, Thousand Island dressing, and marbled rye bread.

## ENTREES

**ROASTED ZUCCHINI & FETA FLATBREAD VE** **14**
Roasted summer zucchini, whipped feta with thyme & lemon and blistered tomatoes

**SALMON TACOS** **16**
Flour tortillas filled with salmon, accompanied by Pico de Gallo slaw, ancho aioli, and avocado, with a choice of side.

**TUNISIAN BULGUR BOWL VG** **15**
Bulgur wheat tossed with sweet apricots, zucchini, yellow squash, and carrots, finished with pistachios, zesty chermoula sauce, and drizzled with lemon yogurt

**GRILLED SALMON WITH PINE-NUT SALSA WF** **16**
With seasonal vegetables and brown rice

VEGETARIAN VE DAIRY-FREE DF WHEAT-FREE WF VEGAN VG

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