



P R A D O

Prado serves Regional Italian-inspired dishes that are elegant & refined, yet still invoke a sense of comfort. The cuisine is traditional, but more fun, recreating Italian technique for the American palate.

SEASONAL TASTING MENU

\$50 per person, \$70 per person with wine pairings

{ANTIPASTI}

Laird "Cold Creek" Pinot Grigio, Carneros, CA

BUTTERNUT SQUASH SOUP

fried sage, new oil, crème fraiche

PEAR TART

bacon, tillamook cheddar, petite greens, cider dressing

{PRIMI}

Erath Pinot Noir, Willamette Valley, OR

POTATO GNOCCHI

english peas, prosciutto, basil, mint, pecorino

TAGLIATELLE

pork sausage, local greens, legumes, charred tomatoes, chili, pecorino

{SECONDI}

Terrazas de los Andes Malbec, Mendoza, Argentina

WOOD GRILLED PORK CHOP*

braised cabbage with apples & bacon, celery root puree, caraway, glazed apples

SCOTTISH SALMON*

beet, fennel & horseradish salad, potato & leek puree

{DOLCE}

Poema Brut Cava, Catalonia, Spain

BABY BACI

pistachio gelato, hazelnut flourless cake, valrohna chocolate sauce, bee pollen

BASIL GELATO

candied heirloom tomatoes, olive oil, lava salt, pecorino biscotti



{antipasti} to share

CREAMY POLENTA

oregon mushrooms, corn, natural jus, olive oil, herbs 14

SEARED SCALLOP*

chorizo, cauliflower, watercress 15

FRITTO MISTO

crispy calamari, shrimp, pacific sole, zucchini, lemons, parsley, olive oil & caper aioli 15

ANTIPASTI

prosciutto san daniele, salumi, pickled vegetables, honeycomb, artisan cheese, olives, california almonds 30
(serves 2)

{zuppa & insalata} soup & salad

BUTTERNUT SQUASH SOUP

fried sage, new oil, crème fraiche 11

PRADO CAESAR

hearts of romaine, parmigiano reggiano, croutons 11

BABY LETTUCES & HERBS

local tomatoes, market vegetables, peach bellini & tuscan olive oil vinaigrette 13

BURRATA

local tomatoes, filone bread, basil, sea salt, new olive oil 13

ARUGULA BEET

leek, fennel, pistachio, house cheese, spicy balsamic 12



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{primi} pasta, Prado makes all pastas in house

TAGLIATELLE

pork sausage, local greens, legumes, charred tomatoes, chili, pecorino 24

SQUID INK LINGUINI*

lobster, scallop, bread crumbs, chili flakes 24

NONNA'S SPAGHETTI

local tomatoes, tomato sugo, basil, parmigiano 20

POTATO GNOCCHI

english peas, prosciutto, basil, mint, pecorino 24

{secondi} entrees

SEARED TUNA*

grilled melon, peppadew vinaigrette, local chilis, crispy pancetta 35

WILD STRIPED BASS AL CARTOCCIO*

oregon mushrooms, artichokes, tomatoes, ginger, white wine, spring onions 37

SCOTTISH SALMON*

beet, fennel & horseradish salad, potato & leek puree 34

PACIFIC HALIBUT*

sautéed spinach, capers, prosecco butter, crispy potatoes 36

HALF ORGANIC CHICKEN DUO

roasted squash, cous cous, marinated eggplant 27

LAMB CHOPS*

lentils, cucumbers, tomatoes, cipollini, sheep's milk yogurt, cucumbers, herb salad 39

FILET OF BEEF*

haricot vert, tomato corn salad, veal jus, citrus gremolata 37

{sides} all 7

olive oil mashed potatoes

wild roasted mushrooms

local zucchini & summer squash, mint, bread crumbs

sautéed spinach, pancetta, garlic, lemon

*These items are served raw, undercooked, or can be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

An 18% gratuity will be added to parties of 6 or more.



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by the glass

{sparkling}

PIPER SONOMA Brut Sonoma, CA	14 56
LUNETTA Prosecco Trentino Alto-Adige, Italy	12 48
DOMAINE CHANDON Brut Rose California, United States	16 64
MOET & CHANDON 'IMPERIAL' Brut Champagne, France	24 96

{white}

LEITZ OUT Riesling Rheingau, Germany	11 44
GIRARD Sauvignon Blanc Napa Valley, CA	12 48
CADE Sauvignon Blanc Napa Valley, CA	16 64
LAIRD 'COLD CREEK' Pinot Grigio Carneros, CA	12 48
SANTA MARGHERITA Pinot Grigio Alto-Adige, Italy	12 48
MASO POLI Pinot Grigio Trentino Alto-Adige, Italy	15 60
SONOMA CUTRER Chardonnay Russian River, CA	12 48
ZD Chardonnay Napa Valley, CA	14 56
JORDAN Chardonnay Russian River, CA	16 64
KISTLER 'LES NOISETIERS' Chardonnay Sonoma Coast, CA	22 88

{red}

ERATH Pinot Noir Willamette Valley, Oregon	12 48
ROW 11 'VINAS 3' Pinot Noir California, USA	14 56
TORRES 'MAS BORRAS' Pinot Noir Penedes, Spain	16 64
FRANCISCAN Merlot Napa Valley, CA	12 48
F.F.COPPOLA 'DIRECTOR'S CUT' Zinfandel Dry Creek, CA	14 56
TERRAZAS DE LOS ANDES Malbec Reserva Argentina	12 48
ST. HALLETT 'FAITH' Shiraz Barossa Valley, Australia	12 48
ORIN SWIFT 'SALDO' Zinfandel Blend California	16 64
HEDGES 'CMS' Cabernet Blend Columbia Valley, WA	12 48
STRATTON LUMMIS Cabernet Sauvignon Napa Valley, CA	16 64
ZD Cabernet Sauvignon Napa Valley, California	18 72
JORDAN Cabernet Sauvignon Alexander Valley, California	23 92