
PROVISIONS PIZZA

Our whole pizzas come in 12" (serves 2-3) and 19" (serves 5-7) sizes, and are made with New York-style thin crust.

We make our dough fresh each day, using organic flour—and our toppings are only the best.

Local produce, meats and fresh cheeses and herbs are the foundation of our simple, classic pizzas.

MARGHERITA 12.00 16.50
tomato, basil, hand-pulled mozzarella & Parmesan

PEARL 16.00 21.00
mozzarella, goat cheese, walnuts & basil

PEPPERONI 16.00 21.00
tomato, pepperoni, hand-pulled mozzarella & Parmesan

SALSICCIA 15.00 20.00
spicy Italian sausage, mozzarella, garlic & peppers

MARINARA 10.00 14.50
tomato, roasted garlic, oregano & olive oil (vegan)

FORAGER 17.00 22.00
tomato, mozzarella, seasonal mushrooms & thyme

NOTI 16.00 21.00
grilled chicken, roasted garlic, sautéed spinach, mozzarella & pecorino

BUILD YOUR OWN PIE

Start with a tomato-cheese or an olive oil base, and add up to three of the following toppings:

MEATS: pepperoni, spicy Italian sausage, prosciutto, grilled chicken, smoked salmon, anchovies

CHEESES: goat cheese, ricotta, hand-pulled fresh mozzarella, pecorino, Parmesan

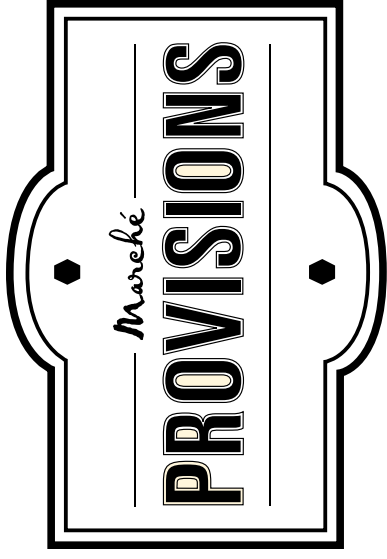
VEGGIES: roasted peppers, sliced onions, spinach, wild mushrooms, artichoke hearts,
kalamata olives, sundried tomatoes

One Topping: 14.00 / 18.50

Two Toppings: 15.00 / 20.50

Three Toppings: 17.50 / 22.50

EXTRAS: roasted garlic, capers, walnuts, extra sauce, extra cheese, truffle oil, basil, oregano, chives 1.50 each



ARTISAN BAKERY

ESPRESSO

HOUSEMADE ICE CREAM

CHARCUTERIE & DELI

SPECIALTY FOODS

HEARTH-BAKED PIZZA

WINE BAR

We support local farmers, ranchers & foragers & are dedicated to using organic, chemical-free & genetically unaltered products.

TAKE-OUT ORDERS WELCOME

541-743-0660

HOURS: 8:30AM-7PM MONDAY-SATURDAY

9AM-6PM SUNDAY

DOWNSTAIRS IN THE 5TH STREET PUBLIC MARKET