



nel centro – cuisine of the French and Italian Riviera

## The Summer Scene Finally Comes Alive

Nel Centro's very lively downtown scene is heating up. The patio is buzzing, the bar is full and summer produce is just arriving in the kitchen. Chef Machado and his trusted sous chefs Matthew and Bryan have been hard at work developing new, seasonal dishes, from soups and salads to starters and entrees.

### New Summer Dishes



We're introducing several choice additions to our [menu](#). For starters, we have a classic *Tomato Bread Soup*, and a raw *Zucchini Salad with Pecorino, Almonds and Mint* (pictured above). We've added a cold and crisp *Butter Lettuce Salad with Creamy Gorgonzola Dressing and Candied Walnuts*. Two new handmade pastas are being served: a rustic *Ricotta filled Pansotti with Humble Tomato Sauce*, and *Trenette with New Potatoes, Tiny Green Beans and Basil Pesto*. New entrees include a tender *Spit Roasted Pork Loin with Creamy Polenta & Stone Fruit Chutney* and succulent *Grilled Lamb Chops with Cannellini Beans & Sicilian Caponata*.

[Make a reservation »](#)

### Renato Ratti Winemaker Dinner Monday July 25th

Nel Centro invites you to join us in welcoming Italian winemaker, Pietro Ratti for dinner on Monday, July 25, 2011 at 6:30 pm. We will pour the wines of [Renato Ratti Winery](#) and chef/owner David Machado will cook a traditional five course meal based on the cuisine of Piedmont. The cost is \$95 for the reception and dinner with wines and gratuity included. The Ratti Winery hosted chef Machado and his wife Julie, along with



Chef David Machado

### nel centro

1408 SW Sixth Ave  
Portland, OR  
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#### Dinner

Sun – Thurs: 5:00–9:00pm  
Fri & Sat: 5:00–10:00pm

#### Lunch

Mon – Fri: 11:30am–2:30pm

#### Brunch

Sun: 8:00am–2:00pm

#### Breakfast

Mon – Fri: 6:30–10:30am  
Sat: 7:30–11:30am



Dave, Julie and Daren in La Morra, Italy

co-owner, Julie, general manager Daren Hamilton and barman Giovanni Artale, embarked on a tasting tour of Italy. Their journey began in Giovanni's home of Siracusa, Sicily and included a frenetic dining tour of the island's varied culinary outposts. After a sumptuous and warm visit hosted by Giovanni's family, David, Julie and Daren bade them all farewell and headed to the Piedmont town of Alba for a week of power dining and wine tasting in Barolo, Barbaresco, Torino, Cuneo and Genoa. Our consensus opinion: The authenticity that we strive to deliver in the food at Nel Centro, compares quite favorably to the original dishes we sampled in Italy. We might even dare to say that our product is a little fresher and more flavorful. You be the judge and join us for dinner.

general manager Daren Hamilton, for a lunch, tour and tasting during their visit to the Piedmont region last March.

[Make a Winemaker Dinner reservation »](#)

## Nel Centro Travels to Italy

Last spring, in search of culinary inspiration, chef Machado, wife and



Dave, Daren and Giovanni in Palermo, Italy



Guitarist Mike Pardew

## Sunday Jazz Brunch at Nel Centro

We will be hosting a [Sunday Jazz Brunch](#) on July 10th, August 7th and September 25th. The music begins at 10:30 am. and is led by Nel Centro's musical director, guitarist Mike Pardew and accompanied by bassist Dave Captein and drummer Randy Rollofson. Mike Pardew and friends [perform](#) every Friday and Saturday night beginning at 9:30.

## Introducing Five New Summer Libations

For a refreshing splash of summer, try our *Solario* made with Tequila, Pineapple & Passion Fruit. The *New Deal Gimlet* is a clean and crisp mixture of New Deal Vodka, Lime, Cucumber & Mint.

Need a new after dinner drink? Try the *Anice Cafe* with Frangelico, Sambuca, & Chilled Coffee. The *Duke of Earl* has Earl Grey Infused Gin, Lemon Juice & Simple Syrup.

*Aperol Sparkler* is made with Aperol, Fresh Orange Juice & Prosecco.



**In Downtown Portland, Life is Better Every Day From 4 to 6 pm**

**Happy Hour** at Nel Centro is smooth and full-bodied. Whether you're at the bar, the banquette, or outside on our best-



"Aperol Sparkler"

"Solario"

Portland patio, life takes on a whole new flavor. Our happy hour menu is both generous and unpretentious – try our *Mediterranean Mussels with Hot Coppa, Marinara and Basil*, or the justifiably famous *Lamb Burger*. The patio sails have been hoisted to keep you cool and comfortable.