

UME GRILL
1905 Agate St. 541-844-2351
umegrill.com
Serving Japanese fusion, including mochi, skewers, & BBQ sirloin. Some OG. Chi-chi dango mochi made to order. Pick-up or take-out. 5:30pm-9pm Tu-Sa. V/MC/D. \$-\$\$

VIVA! VEGETARIAN GRILL
12th & Willamette. 595-8482.
Grilled veggie dogs, soyages, vegan cheesesteaks & tempeh reubens. Gluten-free options. Organic tea, coffee & juices. All vegan menu. Some OG. 11am-4pm M-F. Cash only. \$.
★ **BEST FOOD CART, THIRD PLACE**

WHOLE ENCHILADA
Saturday Market, 8th & Oak. 686-8885.
www.eugenessaturdaymarket.org
Serving enchiladas, rice & beans, nachos. 10am-5pm Sa. \$.

WRAP CITY/SCRATCH SOUPS
1548 Chambers Alley. 636-7238.
Hand-tossed wraps, all scratch-made soups, fresh-baked breads, grilled sandwiches. Some COV/VSS. 11am-2pm Mo-Fr. Checks & major cards. \$.

WYLIE'S FOOD CARTÉ
2836 W. 11th Ave. 731-9565.
Serving lunch & dinner: Organic chicken & lamb skewers, Hawaiian shrimp plate, pita sandwiches. Vegetarian options. Some OGLG. 11am-6pm M-F. \$: Cash only.

INDIAN

EVERGREEN INDIAN CUISINE
1525 Franklin Blvd. 343-7944.
Serving lunch & dinner, traditional Indian dishes. 11:30am-2:30pm & 5pm-9:30pm daily. MC/V. \$\$-\$\$\$.

★ **BEST MEDITERRANEAN, SECOND PLACE**
POPPI'S ANATOLIA
992 Willamette St. 343-9661.
Serving lunch, dinner: Half the menu is Greek, half is Indian. Kotta Psiti (Greek roasted chicken), thali platter (selection of Indian vegetable dishes), vegetarian soups & entrées, Greek salad. Wine, beer. Reservations for 5+. Lunch M-Sa, dinner nightly. MC/V. \$\$.
★ **BEST MEDITERRANEAN**

TASTE OF INDIA
2495 Hilyard St. 485-9698.
Authentic Indian cuisine for vegetarian & non-vegetarian palates. Freshly baked & stuffed roti. Buffet lunch & dinner specials. Tandoori chicken, lamb, seafood. Salads. Take-out.

INTERNATIONAL

BRUNO'S CHEF'S KITCHEN
3443 Hilyard St. 687-CHEF (2433).
www.brunoschefskitchen.com
Bruno shops at local markets daily, seeking the freshest quality ingredients to create a progressive, exquisite cuisine. Bessie serves w/an equally special flair. Menu changes weekly & can be found on restaurant website. Some OGLG. Wheelchair accessible. 5-9pm Tu-Sa. MC/V/AE. \$-\$\$\$\$.

CAFE LUCKY NOODLE
207 E. 5th Ave. 484-7777
cafeluckynoodle.com
A locally owned, upbeat & contemporary global noodle house that features Italian & Thai cuisine on one dynamic menu. Award-winning specialty cocktails, homemade pasta & gelato, espresso & late night full dinner menu. Serving lunch, dinner & weekend continental brunch. Some OGLG. Wheelchair accessible. Lunch served 11am-4pm.

Dinner 4pm-close daily. Brunch 9am-2pm Sa & Su. "Lucky Hour" specials from 3pm-6pm M-W, 11am-midnight Th-F, 9am-midnight Sa, 9am-11pm Su. MC/V/AE. \$\$-\$\$\$\$

GAI JIN
Kesey Square. 277-3128.
World flavor fusions: a melting pot of flavors including Japanese, Moroccan, Greek, Caribbean & southern. Seasonal menu w/gluten-free options. 95% CO. 11am-5pm M-F. Major cards. \$.

HOLY COW CAFÉ
See Cafés & Vegetarian

JUNG'S MONGOLIAN GRILL
4355 Commerce St., Suite 110. 344-7578.
All-you-can-eat stir-fried veggies, tofu, meats & sauces. Beer & wine available. Wheelchair accessible. Lunch 11:30am-4pm daily. Dinner 5-9pm Su-Th, 5-10pm Fr & Sa. V/MC/D/AE. \$-\$\$.

KOHO BISTRO
2101 Bailey Hill Rd., Ste. L 541-684-8888
kohobistro.net
Urban/rustic fare w/an international flare, prepared w/a global infusion of techniques showcasing local ingredients at a value-conscious price. 11am-2pm Tu-Fr, 5-10pm Tu-Th, 5-11pm F-Sa. AE/V/MC. \$\$\$

OFF THE WAFFLE
2540 Willamette St. 515-6926
www.offthewaffle.com
Serving authentic liege waffles, a classic Belgian treat. 7am-8pm Su-Th. 7am-11pm Fr-Sa. AE/D/V/MC. \$.

PAPAYAS ASIAN FOOD CATERING
228-0768 or 988-1828.
www.papayascatering.com
Specializing in Asian cuisine for catering events: busi-

ness luncheons, training, weddings, rehearsal dinner, parties, etc. Sample lunch menu: Asian crunch salad, teriyaki chicken, stir-fry noodles w/vegetables, steamed rice, cookie rice, cookie tray. See website for a full menu or email yuenlee@att.net for a free price quote & menu ideas. MC/V/AE. \$-\$\$.

RYE
444 E. 3rd Ave. 653-8509
facebook.com/ryeon3rd
Village food, meaning Old World cuisine in a New world setting, some certified organic ingredients, local produce. 4pm midnight Mo-Sa. AE/D/V/MC. \$\$\$.
★ **BEST NEW RESTAURANT**

SUNSET CART
12th & Kincaid
African stews, burritos, homemade salsa. SCO. 10:30am-4pm Mo-Fr. \$.

ITALIAN

AMBROSIA RESTAURANT & BAR
174 E. Broadway. 342-4141.
Serving lunch, dinner: Regional Italian cuisine, fish specials, wood-burning pizza oven, calzones, pastas, vegetarian entrées, salads. Extensive wine list, beer, 7 microbrews, full bar. Reservations. Take-out, banquets, warm atmosphere w/antique decor. Some OG/LG. Wheelchair accessible. 11:30am-10pm M-Th, 11:30am-11:00pm F-Sa, 4:30-10pm Su. MC/V. \$\$-\$\$\$.

BEPPE & GIANNI'S TRATTORIA
1646 E. 19th Ave. 683-6661.
Serving dinner: Variety of homemade pastas: Ravioli, lasagna, linguini, spaghetti. Seafood, salads. Wine, microbrews. Take-out. 5-10pm daily. MC/V. \$\$-\$\$\$.

★ **BEST ITALIAN**

COUNTRYSIDE PIZZA & GRILL
See American

DOUGH CO., THE
1337 Hilyard St. 485-7459.
www.doughco.com
Bakery-style kitchen serving 31 kinds of calzones & warm cookies. Everything \$6.25 or less. Delivery until 3am. 11am-3am daily. MC/V/AE/D. \$.

EXCELSIOR INN, RESTAURANT & LOUNGE
754 E. 13th Ave. 342-6963.
Serving breakfast, lunch, dinner. Pacific Northwest & northern Italian menu w/local ingredients. Homemade pastas, fresh seafood, organic meats, produce from Excelsior Farm, desserts. Wine, beer, microbrews, full bar. Outdoor patios, private seating & meeting space available. Some OG/LG. Wheelchair accessible. Breakfast 7am-10am. Lunch 11:30am-2pm. Dinner 5pm-10pm daily. Bistro/ Lounge open until 11pm daily. All major cards. \$\$-\$\$\$\$.

IL POMODORO PIZZERIA
368 E. 40th Ave. 345-1134
New York style pizza & Italian dishes prepared fresh daily, specialty pizzas, by the slice, paninis, salad bar, ravioli, ziti, lasagna, kosher lamb & chicken, some organic produce, vegetarian options, local meats. 11am-10pm Su-Th, 11am-11pm F-Sa. \$-\$\$\$\$.

WORD IS

Party Cart and Red Wagon will open a restaurant and bar downtown in April

IZZY'S PIZZA & BUFFET
See Pizza

LA PERLA
See Pizza

MAZZI'S ITALIAN FOOD
3377 E. Amazon Dr. 687-2252.
www.mazzis.com

Family owned, preparing the Italian-Sicilian favorites of Papa & Mama Mazzi. Local products & organic produce from Mazzi's farm. Serving new & old favorites in a comfortable, relaxed setting. Northwest & Italian wines, microbrews, imported beer. Outdoor seating. Dine in or take out. Some OG/LG. Wheelchair accessible. Dinner from 5pm daily. MC/V/AE. \$.

★ **BEST ITALIAN, SECOND PLACE**

NOLI ITALIAN CAFÉ
296 E. 5th Ave. (5th St. Market). 686-9199.
Serving lunch, dinner: Original Italian food based on Ligurian cuisine. Homemade sauce, dressing & pasta. Family-oriented restaurant. Vegetarian entrées. Some OG/LG. 11am-7pm M-Sa, 11am-6pm Su. All major cards. \$.

FARRO ARANCINI

FROM FALLING SKY BREWERY

Falling Sky is Eugene's newest brewpub, serving handcrafted beer and soda and locally sourced food. Chef Corey Wisun has an excellent local pedigree: He was a founder of both Field to Table catering and the Nosh Pit food cart, both of which utilized only fresh, local and seasonal ingredients. "I love arancini, also known as fried risotto balls," he says. "My take on this classic uses farro. I get ours locally from Camas Country Mill. I also add kale and goat cheese, different than the usual herbs and mozzarella. They're warm, comforting and great to share!"

FARROTTO:
4 c chicken stock
(or veg stock to keep it vegetarian)
1/4 c butter
1/2 c shallot, minced
1/4 c garlic, minced
1 pound cracked farro
1/2 c white wine, like chardonnay
kosher salt & pepper to taste

Start by heating your stock in a pot. Then, heat butter in dutch oven till melted. Add shallot & garlic, sauté 3 to 4 min. Add farro & stir to combine. Add the wine and scrape the bits at the bottom of your Dutch oven. Once wine has evaporated, 3 to 4 minutes, start ladling hot stock into your farro. Add enough to cover farro and keep at a simmer. Once the liquid has been absorbed, add a little more & repeat. When all liquid has been absorbed and your stock is gone, your farro should have a creamy feel, keeping the texture of the grain. Season with salt & pepper to taste, remove from heat and reserve.

FILLING:
1 bunch italian kale, rough chopped
3 oz goat cheese

Sauté kale till wilted. Stir in goat cheese. Place kale cheese mixture into a food processor and process till smooth. Stir

mixture into farrotto till combined. Cool farrotto in the refrigerator, on a sheet pan, for 4 hours or overnight.

ARANCINI:
2 1/2 qts canola oil
2 c unseasoned breadcrumbs, finely ground
salt & pepper to taste

Heat oil to 350. Take farrotto and ball out 1-ounce portions. Roll lightly in breadcrumbs. Fry the balls, careful not to overcrowd, for 3 to 5 minutes or until golden brown. Season with salt and pepper. Serve immediately with your favorite tomato sauce and grated cheese.



PHOTO BY TRASK BEDORTHA



Sasquatch Burger

bacon
egg
ham
cheddar
natural beef
brioche

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OPEN FOR LUNCH: Tues-Sat 11:30am-2:30pm
DINNER: Tues-Thurs 5pm - 9pm Fri-Sat 5pm-10pm