

# OENOTRI

## SECONDA COLAZIONE

MARCH 31

### PIZZA

CIPOLLA: SAN MARZANO TOMATO, FIOR DI LATTE, HOT PEPPER,  
CARAMELIZED RED ONION AND ARUGULA

19.00

MARGHERITA: SAN MARZANO TOMATO,  
MOZZARELLA DI BUFALA AND **OREGANO**

18.00

FUNGHI: CREMA, PARMIGIANO-REGGIANO, ASPARAGUS,  
KING TRUMPETS, **MEYER LEMON** ZEST, **ROSEMARY**  
AND BLACK PEPPER

20.00

#### ADDITIONS

ANCHOVIES	4.00	SAUSAGE	6.00
ARUGULA	3.00	PANCETTA	4.00
CALABRIAN CHILI	4.00	PEPPERONI	4.00

### ANTIPASTI

MIXED LETTUCES WITH **MEYER LEMON** VINAIGRETTE  
AND PARMIGIANO-REGGIANO

11.00

UOVO IN PURGATORIO: FARM EGG, TOMATO, ONION, GARLIC,  
HOT PEPPER, PECORINO ROMANO, ARUGULA AND CROSTONE

15.00

SHAVED BRUSSELS SPROUTS WITH ANCHOVY VINAIGRETTE,  
GARLIC, **MEYER LEMON**, PARMIGIANO-REGGIANO  
AND PANGRATTATO

13.00

CURED STEELHEAD "GRAVELOX", RED ONION, CAPERS,  
FRISEE, CRISPY SHALLOTS AND SALSA VERDE

14.00

SKILLET PANCAKE WITH AMARENA CHERRIES,  
HONEY MASCARPONE AND **MEYER LEMON**

10.00

### COCKTAILS

OENOTRI MARY: KETTLE ONE VODKA,  
TOMATO, **MEYER LEMON** AND BACON

12.00

RYE'S N SHINE: OLD OVERHOLDT RYE, LIMONCELLO,  
ORANGE SYRUP, **MEYER LEMON** AND PROSECCO

12.00

OENOTRI SPRITZ: PROSECCO, APEROL,  
SEASONAL CITRUS, CLUB SODA

12.00

### PASTICCERIA

TANGERINE GRANITA WITH SAVOIARDI AND  
PERSIAN LIME AGRUMATO

4.00

CHOCOLATE PANNA COTTA WITH ALMOND FLORENTINE  
AND TOFFEE SAUCE

7.00

HAZELNUT CANNOLI WITH BROWN BUTTER CREMA  
AND CANDIED CITRUS

7.00

AFFOGATO WITH GELATO ALLA STRACCIATELLA

7.00

#### OENOTRI GARDENS

WATER AND BREAD AVAILABLE UPON REQUEST

TWENTY PERCENT GRATUITY MAY BE ADDED TO PARTIES OF SIX OR MORE

CONSUMING RAW OR UNCOOKED MEATS, POULTRY, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

### PRIMI

PANINI: STONE VALLEY FARM PORCHETTA DI TESTA, FRISEE,  
ROASTED PEPPERS, CARAMELIZED ONION, HERB MAIONESE  
AND WHOLE GRAIN MUSTARD

14.00

FRITTATA: ASPARAGUS, SNAP PEAS, CHIVES,  
**MEYER LEMON** ZEST AND PARMIGIANO-REGGIANO

13.50

BRAISED SHORT RIBS WITH TOMATO, ONION, GARLIC  
RUSSET POTATOES, KING TRUMPET MUSHROOMS, BRUSSELS SPROUTS,  
AND DIAVOLA SAUCE

24.00

RADIATORE WITH STONE VALLEY FARM PORK RAGU, TOMATO,  
ONION, GARLIC AND PECORINO ROMANO

20.00

GIGLI WITH FAVA PESTO, **MEYER LEMON**, PISTACHIOS  
AND PARMIGIANO REGGIANO

18.00

POACHED EGGS WITH GRILLED FOCCACIA, ARUGULA, HOLLANDAISE  
AND APPLEWOOD BACON

19.00

### CONTORNI

THICK SLICE BACON

4.00

ROASTED RUSSET POTATOES WITH CICCIOI  
AND CALABRIAN CHILI

7.50

SALTED BROWN BUTTER GRILLED CROSTONE

3.00

FRIED OR POACHED FARM EGG

3.50