

OENOTRI

SECONDA COLAZIONE

JULY 22

PIZZA

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

20.00

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

18.00

PANNA: CREMA, PARMIGIANO-REGGIANO, YELLOW CORN,
SUMMER SQUASH, SABA AND BLACK PEPPER

21.00

ADDITIONS

ANCHOVIES	4.00	SAUSAGE	6.00
ARUGULA	3.00	PANCETTA	4.00
CALABRIAN CHILI	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, ARUGULA AND CROSTONE

15.00

CAPRESE SALAD: **CHERRY TOMATOES**, FIOR DI LATTE,
BASIL AND BALAMIC VINAIGRETTE

13.50

STONE FRUIT WITH ARUGULA, GORGONZOLA DOLCE LATTE,
ALMONDS AND GARLIC SHERRY VINAIGRETTE,

14.00

SKILLET PANCAKE WITH BLUEBERRIES,
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

BLACK MISSION FIG SCONE

3.50

NECTARINE CROSTATA WITH MASCARPONE AND
CINNAMON CRUMBLE

7.00

PINE NUT TORTA WITH SUMMER BERRIES

7.00

CHOCOLATE PANNA COTTA WITH TOFFEE SAUCE AND
CANDIED HAZELNUTS

7.00

AFFOGATO WITH FIOR DI LATTE GELATO

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: WATSON FARM LAMB LEG, MUSTARD GREENS,
HERB MAIONESE, PICKLED RED ONIONS AND DIJON MUSTARD

14.00

FRITTATA: **SUMMER SQUASH**, RED ONION, YELLOW CORN,
CHIVES AND PARMIGIANO-REGGIANO

13.50

DUCK LEG CONSERVA HASH WITH YUKON POTATOES, CAVOLO NERO,
CAMELIZED ONION, ROASTED FENNEL AND A FARM DUCK EGG

21.00

GIGLI WITH BASIL PESTO, GARLIC, MEYER LEMON,
PINENUTS AND PARMIGIANO-REGGIANO

18.00

LUMACHE WITH WATSON FARM LAMB SPEZZATINO, GARLIC
SAN MARZANO TOMATO, ONION AND PECORINO ROMANO`

22.00

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

19.00

CONTORNI

THICK SLICE BACON

4.00

CRISPY RUSSET POTATOES WITH CICCIOI
AND CALABRIAN CHILI

7.50

SALTED BROWN BUTTER GRILLED CROSTONE

3.00

FRIED OR POACHED FARM EGG

3.50