

OENOTRI

SECONDA COLAZIONE

AUGUST 13

PIZZA

ZUCCA: CREMA, MIDNIGHT MOON, **SUMMER SQUASH**,
HEIRLOOM TOMATO, PARSLEY AND **MEYER LEMON**

19.00

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

18.00

PEPE: SAN MARZANO TOMATO, FIOR DI LATTE,
CALABRIAN CHILI, **JIMMY NARDELLO PEPPERS**,
PADRON PEPPERS AND **OREGANO**

19.00

ADDITIONS

| | | | |
|-----------------|------|----------|------|
| ANCHOVIES | 3.00 | SAUSAGE | 4.00 |
| ARUGULA | 3.00 | PANCETTA | 4.00 |
| CALABRIAN CHILI | 4.00 | COPPA | 4.00 |

ANTIPASTI

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

10.50

CUCUMBERS WITH **TOMATOES**, **BASIL**,
STRACCIATELLA DI BUFALA, RED ONION, BALSAMICO
AND ARBEQUINA OLIVE OIL

14.50

LILY MELON WITH COPPA, ARUGULA
CHOPPED ALMONDS AND SABA

14.00

CRUDO: STEELHEAD GRAVLAX, CHOPPED EGG, **POLE BEANS**,
CRISPY CAPERS, FRISEE AND HORSERADISH CREMA

15.50

SKILLET PANCAKE WITH BROWN SUGAR, RASPBERRIES,
HONEY MASCARPONE AND **MEYER LEMON**

9.50

COCKTAILS

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

12.00

RAMOS FIZZ: HENDRICKS GIN, LIME JUICE,
EGG WHITE, CREAM AND ORANGE FLOWER WATER

12.00

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

12.00

PASTICCERIA

BLACK MISSION FIG SCONE

3.50

STRAWBERRY GRANITA WITH AGRUMATO

4.00

MELON SORBETTO WITH RASPBERRIES AND
ZABAGLIONE

6.00

AFFOGATO WITH GELATO ALLA STRACCIATELLA

7.00

CHOCOLATE PANNA COTTA WITH CENCI

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: PANCETTA WRAPPED JONES FARM RABBIT, **ARUGULA**,
PICKLED RED ONION AND WHOLE GRAIN MUSTARD MAIONESE

14.00

EGG STRATA: BRENTWOOD CORN, **TEQUILA PEPPERS**, **HERBS**,
GREEN ONIONS AND PARMIGIANO-REGGIANO

13.50

YUKON GOLD POTATO HASH WITH SMOKED COUNTRY STYLE HAM,
CAMELIZED RED ONION, SPINACH, FRIED EGG

AND FONDUTA

21.00

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

19.00

CANNELLONI WITH KING TRUMPET MUSHROOMS, ONION, GARLIC,
BABY SPINACH, RICCOTA AND MORNAY SAUCE

18.00

POACHED EGGS WITH GRILLED FOCCACIA, **ARUGULA**, HOLLANDAISE
AND **BASIL** PESTO

WITH COPPA OR CURED SALMON

19.00

CONTORNI

THICK SLICE BACON

4.00

CRISPY RUSSET POTATOES WITH CALABRIAN CHILI
AND SMOKED SUCKLING PIG

7.50

SALTED BROWN BUTTER GRILLED CROSTONE

3.00

FRIED OR POACHED FARM EGG

3.50