

OENOTRI

DINNER MENU

FEBRUARY 15

PIZZA

SERVED FOR THE TABLE

MARGHERITA: SAN MARZANO TOMATO, FIOR DI LATTE AND OREGANO
18.00

PANNA: CREMA, BELLWETHER FARMS CRESCENZA, PINK LADY APPLE, SPRING ONION,
WALNUTS AND PARSLEY
21.00

TESTAROSSA: CREMA, SAN MARZANO TOMATO, CALABRIAN CHILI, FIOR DI LATTE, POLPETTE,
CARAMELIZED RED ONION, **MEYER LEMON** AND ARUGULA
22.00

BRASSICA: SAN MARZANO TOMATO, FIOR DI LATTE, CAULIFLOWER, BROCCOLI,
PEPPADEW PEPPERS AND HOT PEPPER
21.00

ADDITION

ANCHOVIES	3.00
ARUGULA	3.00
CALABRIAN CHILI	4.00
PANCETTA	4.00

ANTIPASTI

MIXED LETTUCES WITH **MEYER LEMON** VINAIGRETTE
AND PARMIGIANO-REGGIANO
12.00

NIMAN RANCH BEEF CARPACCIO WITH
CAULIFLOWER PASSATO, BRUSSELS SPROUTS,
MEYER LEMON AND HAZELNUTS
15.00

CROSTONE WITH TRUFFLE BURRATA, GARLIC
AND ARBEQUINA OLIVE OIL
15.00

ARUGULA WITH **MEYER LEMON**, CITRUS,
ASIAN PEAR AND RICOTTA SALATA
14.00

STONE VALLEY FARM PORK BELLY WITH HONEY,
CAYENNE, CELERY ROOT PASSATO,
MUSTARD GREENS, PINK LADY APPLE
AND SULTANA-PINE NUT CONDIMENTO
16.00

PASTA

LINGUINE ALLA PUTTANESCA: TOMATO, GARLIC,
WHITE WINE, ANCHOVY, OLIVE, CAPERS
AND HOT PEPPER
20.00

CAPPELLETTI WITH CELERY ROOT, BROWN BUTTER,
PARMIGIANO AND CANDIED **SAGE** PINE NUTS
19.00

TROMPETTI WITH STONE VALLEY FARM PORK
SAUSAGE, HOT PEPPER, CAVOLO NERO
AND PARMIGIANO-REGGIANO
21.00

FIDEI CON POLPETTE: TOMATO, GARLIC, ONION,
HOT PEPPER AND PARMIGIANO-REGGIANO
21.00

TORCHETTI WITH PARSNIP, CREMA, SHERRY VINEGAR,
GARLIC AND **ORANGE** GREMOLATA
21.00

SECONDI

PAN STEAMED SEA BASS WITH FARRO, ROASTED TURNIPS, WATERMELON RADISH,
ROASTED FENNEL AND OLIVE CONDIMENTO
32.00

STONE VALLEY FARM PORK CHOP WITH ROASTED BRUSSELS SPROUTS, BRAISED RED CABBAGE,
MUSTARD AND ROASTED PANCETTA
36.00

BRAISED NIMAN RANCH SHORT RIBS WITH MASHED RUSSET POTATOES,
SPRING ONION AND MINERS LETTUCE
38.00

CONTORNI

ROASTED CAULIFLOWER WITH SALSA VASCA	9.00
CRISPY BRUSSELS SPROUTS WITH DIJON AND PICKLED MUSTARD SEEDS	9.00
FRESH CENTRAL MILLS POLENTA	7.00
WITH PARMIGIANO-REGGIANO	7.50
WITH BELLWETHER FARMS CRESCENZA	7.50

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