

# OENOTRI

## DINNER MENU

### MAY 18

#### PIZZA

SERVED FOR THE TABLE

MARGHERITA: SAN MARZANO TOMATO, FIOR DI LATTE AND TOMATERO FARMS BASIL  
18.00

QUATTRO FORMAGGI: SAN MARZANO TOMATO, SMOKED BURRATA, PECORINO ROMANO,  
FIOR DI LATTE, RICOTTA SALATA AND PARSLEY  
24.00

INTENSO: CREMA, PISTACHIOS, PARMIGIANO-REGGIANO AND SHAVED RED ONION  
20.00

FUNGHI: CREMA, PECORINO ROMANO, HEN OF THE WOODS MUSHROOMS,  
GREEN GARLIC AND CHIVE  
22.00

#### ADDITIONS

SAUSAGE	4.00	ARUGULA	3.00
PANCETTA	4.00	CALABRIAN CHILI	4.00
ANCHOVY	4.00		

#### ANTIPASTI

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

KASHIWASE FARM STONEFRUIT WITH MASCARPONE,  
FRISSE, WALNUTS, BLACK PEPPER AND HONEY  
14.50

SOFT SHELL CRAB WITH GREEN GARLIC AIOLI,  
CUCUMBER, RED ONION, PEPPADEW PEPPERS,  
PARSLEY AND BLACK RADISH  
16.00

ROASTED BEETS WITH **BREAKFAST RADISH**,  
PISTACHIO VINAIGRETTE, CALABRIAN CHILI  
AND ORANGE  
14.00

**ARUGULA** WITH GARLIC SHERRY VINAIGRETTE,  
STRAWBERRIES, BROOKS CHERRIES,  
TOASTED ALMONDS AND RICOTTA SALATA  
14.50

#### PASTA

BUSA WITH WATSON FARM LAMB SPEZZATINO,  
TOMATO, ONION, GARLIC AND GREMOLATA  
21.00

FIDEI CACIO E PEPE: PECORINO ROMANO  
AND BLACK PEPPER  
21.00

TORCHIO WITH GREEN GARLIC PESTO,  
**MEYER LEMON**, PISTACHIO AND PARMIGIANO  
20.00

LINGUINE WITH MONTEREY BAY BRAISED SQUID,  
TOMATO, FENNEL, ONION, WHITE WINE AND CHIVE  
22.00

LUMACHE WITH STONE VALLEY FARM PORK RAGU  
TOMATO, ONION, GARLIC  
AND PARMIGIANO-REGGIANO  
21.00

#### SECONDI

STEELHEAD WITH CAULIFLOWER PASSATO, ROASTED FENNEL,  
SAUTEED **CAVOLO NERO**, SNAP PEAS AND **MEYER LEMON**  
34.00

STONE VALLEY FARM PORK CHOP WITH BROCCOLINI, CRISPY POTATOES, CALABRIAN CHILI  
AND PEACH MOSTARDA  
36.00

BISTECCA ALLA PIZZAIOLA: NIMAN RANCH RIBEYE STEAK, SAN MARZANO TOMATO, HOT PEPPER, GARLIC,  
OREGANO, ARUGULA AND PARMIGIANO-REGGIANO  
38.00

#### CONTORNI

MASHED POTATOES WITH GARLIC AND CHIVE	9.00
STONE VALLEY FARM PIG FACE FRIES WITH <b>MEYER LEMON</b> MAIONESE	9.00
GRILLED ARTICHOKE WITH CLARIFIED BUTTER AND SEA SALT	11.00
FRESH CENTRAL MILLS POLENTA	7.00
WITH PARMIGIANO-REGGIANO	7.50
WITH BELLWETHER FARMS CRESCENZA	7.50
WITH GORGONZOLA DOLCELATTE	8.50

#### 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