

# OENOTRI

## DINNER MENU

### JUNE 16

#### PIZZA

SERVED FOR THE TABLE

MARGHERITA: SAN MARZANO TOMATO, MOZZARELLA DI BUFALA AND BASIL  
18.00

PANNA: CREMA, PARMIGIANO-REGGIANO, LEEKS, ENGLISH PEAS, RED ONION, CELERY  
AND **MEYER LEMON** ZEST  
22.00

ZUCCA: CREMA, FIOR DI LATTE, PECORINO ROMANO, PATTY PAN SQUASH, ZUCCHINI AND BANGA CAUDA  
22.00


FUNGHI: SAN MARZANO TOMATO, MIDNIGHT MOON, KING TRUMPET MUSHROOMS,  
CAMELIZED RED ONIONS AND ROSEMARY  
23.00

#### ADDITIONS

SAUSAGE	4.00	<b>ARUGULA</b>	3.00
PANCETTA	4.00	CALABRIAN CHILI	4.00
ANCHOVY	4.00	COPPA	4.00

#### ANTIPASTI

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

 FRISEE WITH ROASTED PANCETTA, POACHED EGG,  
PICKLED RED ONION, MUSTARD AND **MEYER LEMON**  
13.50

HAMACHI CRUDO WITH ORANGE, AVOCADO,  
BLACK PEPPER AND MUSTARD GREENS  
17.00

RED LEAF LETTUCE WITH CHERRIES, BLUEBERRIES,  
GARLIC SHERRY VINAIGRETTE AND MIDNIGHT MOON  
14.00

KASHIWASE FARMS STONEFRUIT WITH ALMONDS,  
ARBEQUINA OLIVE OIL AND AGRETTI  
14.50

#### PASTA

 TROMPETTI WITH PICCANTE SALAMI,  
GARLIC, CREMA, SUGAR SNAP PEAS AND PECORINO  
21.00

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

TORCHIO WITH CAVOLO NERO PESTO, GARLIC,  
**MEYER LEMON**, WALNUTS AND PARMIGIANO  
19.00

LINGUINE WITH GEORGIA WHITE SHRIMP, GARLIC,  
TOMATO, ONION AND CHIVES  
23.00

FIDEI CON POLPETTE: SAN MARZANO TOMATO,  
GARLIC, HOT PEPPER, PARMIGIANO AND PARSLEY  
23.00

#### SECONDI

STEELHEAD WITH GRILLED TURNIPS, BRENTWOOD SWEET CORN, SAUTEED SNAP PEAS AND **BASIL** OIL  
34.00

FRIED JONES FARM RABBIT LEG ALLA DIAVOLA WITH SMASHED POTATOES, GAETA OLIVE,  
**ARUGULA**, CALABRIAN CHILI AND **MEYER LEMON**  
35.00

PAINE FARM SQUAB WITH BUTTER BRAISED SPRING ONIONS, CHERRIES, QUINOA AND LIVER CROSTONE  
36.00

#### CONTORNI

CRISPY CAVOLO NERO WITH HOT PEPPER, <b>MEYER LEMON</b> AND PARMIGIANO	9.00
SAUTEED BRENTWOOD SWEET CORN WITH PICCANTE SALAMI, FETA AND BASIL	10.00
ROASTED BROCCOLI ROMANESCO WITH <b>MEYER LEMON</b> AND HOT PEPPER	10.00
FRESH CENTRAL MILLS POLENTA	7.00
WITH PARMIGIANO-REGGIANO	7.50
WITH BELLWETHER FARMS CRESCENZA	7.50
WITH GORGONZOLA DOLCELATTE	8.50

#### OENOTRI GARDENS



ASK YOUR SERVER ABOUT TODAY'S GOCCINO WINE CLUB PAIRING  
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