

OENOTRI DINNER MENU

JULY 16 PIZZA

SERVED FOR THE TABLE

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

PANNA: CREMA, PECORINO ROMANO, RED ONION, ENGLISH PEAS,
MINT AND **MEYER LEMON**
22.00

ZUCCA: CREMA, **ARUGULA** PESTO, FIOR DI LATTE, HOT PEPPER, **PATTY PAN SQUASH**, **ZUCCHINI**
AND RICOTTA SALATA
22.00


INTENSO: CREMA, PARMIGIANO-REGGIANO, PISTACHIO AND SHAVED RED ONION
21.00

ADDITIONS

ANCHOVY	4.00	PANCETTA	4.00
CALABRIAN CHILI	4.00	SAUSAGE	4.00
ARUGULA	3.00	COPPA	4.00

ANTIPASTI

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

 ROASTED BEETS WITH TOASTED ALMONDS,
ORANGE AND FRISEE
14.00

CROSTONE WITH STRACCIATELLA DI BUFALA,
SUMMER SQUASH, **TOMATO**, AND **BASIL**
15.00

MELON ZUPPA WITH PANCETTA WRAPPED GRISSINI,
COCONUT, LOGAN BERRIES, MINT
AND PERSIAN LIME AGRUMATO
9.00


MATTHIASSEN FARM STONEFRUIT WITH **ARUGULA**,
TOASTED HAZELNUTS AND LEMON AGRUMATO
14.00

PASTA

FIDEI CACIO E PEPE: PECORINO-ROMANO
AND BLACK PEPPER
21.00

BUSA WITH STONE VALLEY FARM PORK SPEZZATINO
AND **MEYER LEMON** GREMOLATA
22.00

TORCHIO WITH **SUMMER SQUASH**, **SQUASH BLOSSOMS**,
HEIRLOOM TOMATO AND CORN PASSATO
22.00

 PACCHERI WITH STONE VALLEY FARM PORK SAUSAGE,
HOT PEPPER, **TEQUILA PEPPERS**,
RED ONION AND PARSLEY
23.00

CARAMELLE ALLA PUTTANESCA: YELLOWTAIL CONSERVA,
TOMATO, HOT PEPPER, GARLIC, OLIVES, ANCHOVY,
CRISPY CAPERS AND CHIVE
22.00

SECONDI

ALASKAN HALIBUT WITH **SQUASH** PASSATO, GARLIC, ROASTED **ROMANO BEANS**,
BRENTWOOD SWEET CORN, **CHERRY TOMATO** AND CHIVES
36.00

BEEF TONGUE MILANESE: TOMATO, GARLIC, HOT PEPPER, OREGANO,
PARMIGIANO-REGGIANO AND FRISEE
32.00

STONE VALLEY FARM PORK CHOP WITH ROASTED BLACK MISSION FIGS,
SAUTEED SPINACH, FARROz AND SABA
36.00

CONTORNI

SAUTEED SUMMER SQUASH WITH AGLIO ROSSO	10.00
CUCUMBER WITH PICKLED RED ONION, OLIVE AND BASIL	9.00
CRISPY RUSSET POTATOES WITH CICCIOLE AND CALABRIAN CHILI OIL	9.00
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