

OENOTRI

DINNER MENU

JULY 25

PIZZA

SERVED FOR THE TABLE

MARGHERITA: SAN MARZANO TOMATO, FIOR DI LATTE AND **BASIL**

18.00

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

21.00

ZUCCA: CREMA, MIDNIGHT MOON, **SUMMER SQUASH**, HOT PEPPER AND **MEYER LEMON**

22.00

TESTAROSSA: SAN MARZANO TOMATO, CREMA, CALABRIAN CHILI, FIOR DI LATTE, EGGPLANT, GARLIC, **CHERRY TOMATO, PEPPERS** AND **OPAL BASIL**

23.00

ADDITIONS

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

ANTIPASTI

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


12.00

STONE FRUIT WITH **ARUGULA**, LIME AGRUMATO AND RICOTTA SALATA

14.00

PEAR WITH BELLWETHER FARMS CRESCENZA, MUSTARD GREENS, HAZELNUTS AND BALSAMIC VINAIGRETTE

14.00

 COMPRESSED **MELON** WITH FRISEE, CRISPY COPPA, TOASTED WALNUTS AND **MEYER LEMON**

14.00

YELLOWTAIL CRUDO WITH AVOCADO, **MOUSE MELON CUCUMBERS**, CASTELVETRANO OLIVES AND **ARUGULA**

17.00

PASTA

FIDEI ALL' ARRABBIATA: SAN MARZANO TOMATO, RED ONION, GARLIC, CALABRIAN CHILI AND PARMIGIANO-REGGIANO

22.00

CANNELLONI WITH RICOTTA, SPINACH, MUSHROOM, ARTICHOKE,

MEYER LEMON AND PARMIGIANO MORNAY

22.00

LUMACHE WITH STONE VALLEY FARM PORK SAUSAGE, GYPSY PEPPERS, RED ONION, HOT PEPPER, OREGANO, SHERRY VINEGAR AND PARSLEY

22.00

 BUSA WITH PORK SPEZZATINO, ONION, GARLIC, TOMATO AND **MEYER LEMON** GREMOLATA

23.00

LINGUINE WITH MANILA CLAMS, WHITE WINE, GARLIC, HOT PEPPER AND CHIVE

23.00

SECONDI

STEELHEAD WITH CAULIFLOWER PASSATO, **CHERRY TOMATO**, SHAVED FENNEL AND **RADISH**

36.00

WATSON FARM LAMB LEG WITH SAUTEED CABBAGE, ENGLISH PEAS, **SPRING ONIONS**, LENTILS AND SALSA VERDE

36.00

STONE VALLEY FARM PORK SAUSAGE WITH PANZANELLA OF **CHERRY TOMATOES, BASIL**, FRISEE RED ONION AND BALSAMICO

28.00

PAINE FARM SQUAB WITH FARRO, ROASTED CARROTS, CARROT SPALMARE AND SABA*

34.00

CONTORNI

FRIED **SUMMER SQUASH** WITH **BASIL** MAIONESE

9.00

CUCUMBER WITH PICKLED RED ONION, OLIVE AND **BASIL**

9.00

ROMANO BEANS WITH BROWN BUTTER, **MEYER LEMON** AND ALMONDS

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

*WHILE AVAILABLE

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