

OENOTRI NUOVO OLIO

PIZZA

MARGHERITA: SAN MARZANO TOMATO, MOZZARELLA DI BUFALA AND **OREGANO**
(RODDE FAMILY, CALIFORNIA)

18.00

LONZA: SAN MARZANO TOMATO, CACIOCAVALLO, **CAVOLO NERO** AND BLACK PEPPER
(HUDSON RANCH, CALIFORNIA)

22.00

FUNGHI: CREMA, TALEGGIO, KING TRUMPET MUSHROOMS AND **PARSLEY**
(FRANTOIO, CAMPAGNA)

24.00

ZUCCA: CREMA, **WINTER SQUASH**, FIOR DI LATTE, **SAGE**, BALSAMICO AND BLACK PEPPER
(CALIFORNIA OLIVE RANCH, CALIFORNIA)

23.00

ANTIPASTI

MIXED LETTUCES WITH **MEYER LEMON** VINAIGRETTE AND PARMIGIANO-REGGIANO
(RODDE FAMILY, CALIFORNIA)

13.00

BEFF CARPACCIO WITH CAULIFLOWER PASSATO, **ARUGULA**, **RADISH**, PARMIGIANO AND GRISSINI
(RODDE FAMILY, CALIFORNIA)

16.00

LITTLE GEMS WITH ANCHOVY VINAIGRETTE, GARLIC, **MEYER LEMON**, BLACK PEPPER,
PARMIGIANO-REGGIANO AND PANGRATTATO
(RODDE FAMILY, CALIFORNIA)

14.00

BRAISED STONE VALLEY FARM PORK BELLY WITH **CARROT** SPALMARE, **BROCCOLI ROMANESCO**,
BRUSSELS SPROUTS, CAYENNE, CABBAGE AND CHIVE
(HUDSON RANCH, CALIFORNIA)

17.00

CROSTONE WITH MUSHROOM CONSERVA, GARLIC, THYME, SHERRY VINEGAR,
TALEGGIO AND **MUSTARD GREENS**
(CALIFORNIA OLIVE RANCH, CALIFORNIA)

14.50

BRUSSELS SPROUTS WITH MUSTARD VINAIGRETTE (RODDE FAMILY, CALIFORNIA) 10.00

FRIED **CAVOLO NERO** WITH HOT PEPPER, **MEYER LEMON**

AND PARMIGIANO (CALIFORNIA OLIVE RANCH)

10.00

CONTORNI

FRESH CENTRAL MILLS POLENTA

7.00

WITH PARMIGIANO-REGGIANO

7.50

WITH BELLWETHER FARMS CRESCENZA

7.50

PASTA

FIDEI CON POLPETTE: STONE VALLEY FARM PORK WITH HOT PEPPER,
GARLIC, SAN MARZANO TOMATO AND PARMIGIANO-REGGIANO

(RODDE FAMILY, CALIFORNIA)

23.00

TORCHIO WITH **ARUGULA** PESTO, **MEYER LEMON**, GARLIC, WALNUTS
AND PARMIGIANO-REGGIANO

(FRANTOIO, CAMPAGNA)

22.00

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

(HUDSON RANCH, CALIFORNIA)

23.00

BUCATINI AL TELEFONO: SAN MARZANO TOMATO, ONION, GARLIC,
HOT PEPPER, FIOR DI LATTE, PANGRATTATO AND **PARSLEY**

(RODDE FAMILY, CALIFORNIA)

22.00

LINGUINE WITH GEORGIA WHITE SHRIMP, WHITE WINE, GARLIC, TOMATO AND CHIVE
(CALIFORNIA OLIVE RANCH, CALIFORNIA)

25.00

SECONDI

GRILLED PUMPKIN SWORDFISH WITH QUINOA, **SATSUMA MANDARIN**,
SHAVED FENNEL AND OLIVE CONDIMENTO

(FRANTOIO, CAMPAGNA)

34.00

PORCHETTA ALL DIAVOLO WITH CALABRIAN CHILI, **ROSEMARY**, CELERY ROOT PASSATO
AND CRISPY RUSSET POTATOES

(RODDE FAMILY, CALIFORNIA)

34.00

BISTECCA PIZZAIOLA: RIBEYE, SAN MARZANO TOMATO, GARLIC, HOT PEPPER, OREGANO,
ARUGULA AND PARMIGIANO-REGGIANO

(CALIFORNIA OLIVE RANCH, CALIFORNIA)

38.00