

OENOTRI

a Southern Italian restaurant in California's Napa Valley



Oenotri serves southern-Italian cuisine in the heart of the famed Napa Valley wine country, with a daily-changing menu of rustic dishes built around the freshest local product available. Opened in 2010, Oenotri is reflective of a passion for handcrafted food, offering a menu with more than 20 different types of house-made salumi, an array of handmade fresh and dry pasta, exclusive olive oil sourced from within the Napa Valley, breads made daily in-house, and of course a huge variety of produce sourced from its own farm.

Oenotri is committed to Italian traditions. The restaurant's pizzas are baked in a 100-percent wood-burning oven, imported from Italy, and many of the restaurant's salumi recipes were learned firsthand in Italy from artisans who have been practicing their craft for generations. Though situated in the epicenter of California's most esteemed wine region, Oenotri's wine list features a huge selection of the most sought after Italian wines from famous producers and small wine making families alike, balanced by the sort of exceptional selection of Napa Valley wines that are only available to a restaurant with such deep wine country roots.



However Oenotri is equally committed to an ideal of local, handcrafted production. Oenotri farms its own exclusive 4-acre culinary garden, providing as much as 80% of the restaurant's produce during peak season. Combined with a deep commitment to creating every aspect of the Oenotri experience in house – from salumi, to breads, to olive oils – Oenotri provides one of the finest examples of a restaurant whose culinary offerings are truly unique.



Oenotri continues to serve as a favored destination for both Napa Valley locals and visitors alike, and has secured its place as an essential component of any wine country itinerary.

OENOTRI



About Oenotri

Location:
1425 First Street
Napa, CA 94559

Telephone:
(707) 252-1022

Hours:
Sunday - Thursday, Dinner 5:30p - Close
Friday & Saturday, Dinner 5:30p - 10:00p
Brunch, Saturday & Sunday, 10:00a - 3:00p

Chef:
Tyler Rodde

General Manager:
Lauren Duncan

Beverage Director:
Thomas Dorman

Pastry Chef:
Jennifer Archer

Email:
contact@oenotri.com

Website:
www.oenotri.com

Media Contact:
Michelle Lipa
michelle@trigcollective.com
707.392.6877



THE TEAM



Tyler Rodde, Chef / Owner

Chef Tyler Rodde's Napa Valley roots are even deeper than that of his award-winning restaurant Oenotri. Born and raised in the valley, Tyler grew up with an appreciation of the fine culinary experiences that define America's premiere wine region. Following his undergraduate studies at the University of Southern California, Tyler's lifelong love of food set him on a career in the kitchen, working at a variety of California restaurants including Oliveto, one of the Bay Area's premiere training grounds for chefs in the Italian tradition. Today Tyler not only oversees the kitchen at Oenotri, he also takes part in the production of olive oil from his family's estate and the operation of his family's wine label.



Lauren Duncan, General Manager / Owner

Lauren Duncan found an early passion for hospitality that she continued to pursue after attending the University of California, Santa Barbara. After working as Director of Public Relations and event coordinator for the local Harbor Restaurant group, she returned to the Bay Area to assist in the opening of several restaurant concepts before joining husband Tyler Rodde to open Oenotri in 2010. Today Lauren is both General Manager and a co-owner of the restaurant and Oenotri continues to be one of the Napa Valley's premiere dining destinations and a favorite amongst locals and visitors alike.

GOCCINO

wine club by Oenotri



Goccino is Oenotri's members-only quarterly wine club, created to celebrate and explore the wonderful diversity of Italian wine and cuisine.

Each month, Beverage Director Thomas Dorman focuses on a particular region of Italy, selecting wines that highlight the area's unique qualities and winemaking heritage, as well as shining light on the region's smaller, high-quality producers. Each shipment includes two recipes created by Chef/Owner Tyler Rodde, drawing on the best produce of the season and offering the ideal pairing for the wines.

Drawing on his depth of knowledge, Dorman prepares tasting notes and information on the highlighted region to assist members in building their understanding of Italian wine.

Goccino members receive access to exclusive wines through Oenotri's online wine shop, invitations to special members-only events, classes and tastings, as well as advance notice of all the exciting events happening at Oenotri throughout the year. Membership is available at three levels:

CLASSICO QUATTRO: Quarterly selections feature two bottles of red wine and two bottles of white wine, focusing on a different region of Italy each month. Each shipment is \$85 (plus tax and shipping, if applicable.)

ROSSO QUATTRO: For the red wine lover. Quarterly selections feature four bottles of Italian red wine. Each shipment is \$130 (plus tax and shipping, if applicable.)

RISERVA QUATTRO: For the rare and collectable wine lover. Quarterly selections feature 2 rare and collectable bottles that you can enjoy today or age in your cellar for years to come. Each shipment is between \$120-\$150 (plus tax and shipping, if applicable.)

ACCOLADES

“The savory courses are so good I almost forgot to mention the pizza, which is among the best in the Bay Area.”

Three Star Review

Michael Bauer, San Francisco Chronicle

“Oenotri is destined to become a Napa institution for the exquisite quality of its food and the dedication of its staff.”

Three Star Review

Jeff Cox, The Press Democrat

Bib Gourmand, annually since 2011

Michelin Guide, San Francisco & Wine Country

Bay Area Top 100 Restaurants, annually since 2011

San Francisco Chronicle

2011 Rising Star Chefs Curtis Di Fede, Tyler Rodde

San Francisco Chronicle

“Best Restaurants in Napa”

Zagat Guide

Among the 7 Best Restaurants in Napa, California

Bon Appétit