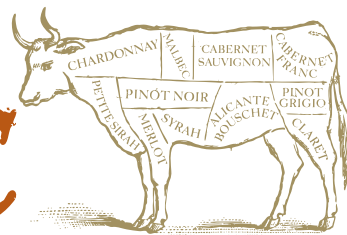


FRANCIS FORD COPPOLA WINERY, GEYSERSVILLE, CA

RUSTIC



FRANCIS'S *Autumn* FAVORITES

APPETIZERS

- ZUCCHINI FRIES** 14
FRESH BURRATA 20
Farmer Pat's kale pesto and fresh baked flatbread
- STEAMED CLAMS ACQUA PAZZA** 28
Garlic, fennel, tomato conserva, garden herbs, grilled bread
Pair with our Director's Cut Sauvignon Blanc
- BEEF AND PORK MEATBALLS** 24
San Marzano tomato sauce and Parmigiano Reggiano

EVERYDAY CLASSICS

- FLAT IRON STEAK** 41
Semolina and gorgonzola gnocchi, herb oil, Delicato squash
Pair with our Francis Coppola Reserve Petite Syrah
- BONE IN PORK MILANESE** 39
Arugula, tomato conserva, caper, and lemon
Pair with our Francis Coppola Reserve Pinot Noir
- AIRLINE CHICKEN BREAST** 34
Red potato, broccolini, roasted garlic brodo
Pair with our Francis Coppola Reserve Viognier
- WHOLE ROASTED TROUT** 38
Frisee, onion, carrot, almond butternut squash gremolata
Pair with our Francis Coppola Reserve Chardonnay
- RISOTTO** Seasonally inspired 26
- HAMBURGER** 22
Served with potato fries and condiments
- THE IMPOSSIBLE BURGER** 22

SALADS

- CAESAR SALAD** 16
House specialty Caesar—made fresh daily, created originally in our Sentinel Bldg, SF at Caesar's Grill in 1924. Add grilled chicken breast, 8
- BABY LETTUCE SALAD** 17
Pumpkin seeds, goat cheese, pickled carrot, pomegranate seed, pomegranate vinaigrette
- COBB SALAD** 24
- ZUPPA DEL GIORNO** 14

PIZZAS & PASTAS

- PIZZA LUIGINO** 22
Tomato, mozzarella, oregano, and basil
- FARMER PAT'S GREENS & ONION PIZZA** 24
Caramelized onions, goat cheese and truffled crème fraîche
- LAMB SAUSAGE CALZONE** 25
Potato, ricotta cheese, San Marzano tomato
- PIZZA SOFIA** 27
Prosciutto di Parma, wild arugula, and Parmigiano Reggiano
- GNUDI WITH SAUSAGE & BROCCOLI RAAB** 26
Lemon and breadcrumbs
- SPAGHETTI ARRABBIATA** 23
Garlic, tomato, Calabrian chili
- BUCATINI CACIO E PEPE** 25
Black pepper and Pecorino cheese
- CAVATELLI BOLOGNESE** 26
Classic meat sauce with herbed ricotta cheese



FRANCIS'S FAVORITES

RACK OF LAMB MADAME BALI 55
This is an Armenian recipe, which I learned from my friend Armen Baliantz. The lamb racks are marinated in pomegranate juice and white onions for three days, and then grilled. Very tender and delicious, with rice pilaf. Pair with our Director's Cut Zinfandel

CLASSIC FIORENTINA STEAK (FOR TWO)

115
As served of course in Florence and Rome, where I learned it. This is a great thick Porterhouse steak, grilled perfectly and sliced away from the bone (which you get). Certainly my favorite. Pair with our Francis Coppola Reserve Cabernet Sauvignon

UNCLE MIKEY'S SAUSAGE SANDWICH 20
These sandwiches were made by Francis Coppola's Uncle Mikey and his father, Carmine. They were inspired by the sandwiches made at the San Gennaro Festival. Served with potato fries, onions, peppers, and mustard on a local bun.



The olive oil tin collection on display in RUSTIC comes from Italy, given to Francis Coppola by Tiziana Guatelli, who began collecting these works of art as a young girl. This type of decorative printed can was created for export to Italian immigrants in the U.S. and thus portrayed images of their homeland. Tiziana spent many years looking for old cans, often visiting small companies that were going out of business. The extensive collection is comprised of more than 4,000 pieces including rare lithographic stones used in the process.

