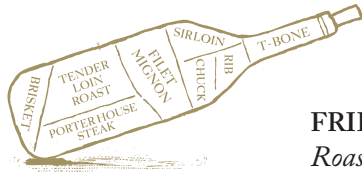


RUSTIC

FRANCIS FORD COPPOLA WINERY



FRIED ZUCCHINI 20
Roasted garlic and Calabrian chili aioli

STRACCIATELLA 25
Delicata squash, hazelnut, sage, balsamic, fresh baked fougasse

COPPOLA FAMILY MEATBALLS 26
Beef and pork meatballs, tomato sauce, ricotta

RIBOLLITA 15
Tuscan bean and vegetable stew, grilled focaccia, olive oil



CAESAR SALAD 18
Focaccia croutons, Parmigiano, white anchovy

BABY GOLDEN BEET SALAD 24
Chicory, feta cheese, almond, pickled shallot, apple vinaigrette

COBB SALAD 28
Chicken, bacon, egg, blue cheese, seasonal accompaniments



PIZZA LUIGINO 28
Tomato sauce, fresh mozzarella, oregano, basil

PIZZA PATATA 29
Potato, cipollini onion, rosemary crema, Point Reyes Toma cheese

PIZZA SOFIA 30
Prosciutto di Parma, arugula, Parmigiano Reggiano

PIZZA SALSICCIA 31
Local sausage, roasted butternut squash, sage, Bellwether Carmody cheese



PENNE POMODORO 28
Tomato, onion, extra virgin olive oil, basil

RISOTTO DEL GIORNO 32

MUSHROOM LASAGNA 33
Trio of local mushrooms, Swiss chard, bechamel, mozzarella, fresh thyme

LINGUINI WITH SHRIMP 38
Garlic, chili, lemon, white wine, parsley

TAGLIATELLE ALLA BOLOGNESE 36
Slow cooked beef, pork, pancetta, Parmigiano Reggiano



CRISPY CHICKEN THIGH 46
Porcini and oyster mushroom ragù, pancetta, chicory, pickled shallot

LOCAL PETRALE SOLE PICCATA 50
Lemon-caper butter, amarosa potato, roasted cauliflower

