

OFFSPRING at the FARRER

november 26th

OYSTERS on the HALF SHELL shigoku (WA) 1/2 doz 24/ doz 48

raw on the halfshell with lambrusco mignonette
or
oven-roasted with green garlic butter

PRIMI

- CERIGNOLA OLIVES 9
- ROASTED HAZELNUTS fennel pollen, sicilian salt 9
- HOUSE FOCACCIA olive oil, ‘la ca dal non’ balsamic 10
- OUR GIARDINIERA house pickles 9
- CREAMY POTATO and CABBAGE SOUP clam conserva, chives, lemon 9
- MIXED GREENS meyer lemon vinaigrette, parmigiano 15
- CAULIFLOWER “CAESAR” parmigiano, cured egg yolk, bread crumbs 16
- PERSIMMON SALAD whipped pennyroyal laychee, chicories, pinenuts, mint, lime 16
- ROASTED BEET SALAD stracciatella, frisee, avocado, toasted almonds 18
- ROCK COD BRANDADE creme fraiche, chives, crostini 14
- SALT SPRING MUSSELS fermented pepper crema, bronze fennel, focaccia 22
- THE BRINEY BOARD assortment of cured and smoked seafood with accoutrement 27

CRUST DIPS

- calabrian chile sauce 3
- garden scallion ranch 3
- hot honey garlic 3
- caesar dressing 3

PIZZA

- SUNGOLD FIOR de LATTE 25
sungold tomato sauce, mozzarella, parmigiano, cherry tomatoes, oregano
- SALSICCIA (served with garden scallion ranch) 28
san marzano tomato, pork sausage, mozzarella, cerignola black olives, fennel pollen
- PERSIMMON 28
creme fraiche, mozzarella, rosemary, gorgonzola, walnuts, radicchio, balsamic
- ARTICHOKE 30
creme fraiche, fontal, pancetta, roasted onions, cured egg yolk, black pepper

PASTA & PIATTI

- GNOCCHI alla ROMANA 24
semolina dumplings, marcella hazan’s tomato butter, parmigiano
- MAITAKE MUSHROOM CANNELLONI 26
herbed crema, ricotta, parmigiano, roasted onion, lemon, parsley
- SPAGHETTI con GAMBRETTI 28
wild gulf shrimp, sungold tomato sauce, garden kale
- OVEN ROASTED POLPETTES 26
duck and pork meatballs, creamy polenta, pesto, roasted onion, pinenuts
- PETRALE SOLE FILLETS 26
italian pearl farro, braised puntarelle, mushrooms, aioli

gluten free option *

we are happy to prepare most of the pizza or pasta toppings over polenta, just ask

- a 20% service charge is added to support a living wage to all our crew year round
- there is a 15% service charge for lunch counter service and 10% for to-go orders

Please let us know if you’d like to stay at our Boonville Hotel this evening- we may have a deal for you

SPRITZerz 15

rozzante dolcetto d’alba • lambrusco • sicilian lemon soda
blonde negroni spritz cocchi americano • navarro verjus • prosecco
cappeletti spritz prosecco • lime • sparkling water
pops italiano prosecco • rockwall sweet vermouth •chinotto soda •angostura

BEERS & CIDERS

DRAFT BEER 8

pilsner • sfizio • fort point brewing
IPA • incredible • henhouse brewing

BOTTLES & CANS

italian blonde ale, isaac (11.2oz)
italian wheat beer, menabrea (11.2oz)
pilsner, 'reality czech', moonlight brewing
lager, 'redwood', fogbelt brewing
ale, 'redtail', fogbelt brewing
blsck beer, 'death & taxes', moonlight
IPA, 'pliny the elder', russian river
pilsner, hanabi lager company (500ml)
white ale, hitachino (24.3 oz)
belgian red ale, duchesse de bourgogne 750ml
bates & schmitt, wickson cider (500ml)
drew 'sur la mer' cider (500ml)

WINES BY THE GLASS

asolo prosecco, bele casel
lambrusco, cleto chiarli ‘vecchia modena
'23 sauvignon blanc, navarro
‘23 cortese, la raia ‘pleo’, gavi
‘23 old vine carignan rose’, minus tide
‘22 grenache, weatherborne
‘20 sangio. blend, boscarelli, montepulciano
‘23 dolcetto, brovia, alba
'21 a.v. pinot, emery-grant
‘19 brunello di montalcino, la fiorita
'20 barolo, luigi pira, serralunga d’alba

APERITIVOS & DIGESTIVOS

served neat • on ice • with soda water
add sparkling wine \$5

aperitivo, atost, california
aperitivo, ‘cap corse’ quinquina, l.n. mattei
aperitivo, stellare, primo/secondo
aperitivo, cocchi americano bianco/rosa
vermouth di torino, cocchi extra dry
vermouth di torino, cocchi storico
vermouth turi rosso, salvatore marino
vermouth, elena di torino, bianco/rosso
vermouth amaro, cocchi dopo teatro
amaro, lo-fi
amaro, cardamaro
amaro, pasubio
amaro, ercole
amaro, elisir novasalus (extra bitter)
late harvest moscato, vignalta
'18 late harvest riesling, navarro

NON ALCOHOLIC REFRESHERS

N/A beer: best day brewing kolsch
N/A aperitivo, floreale, martini & rossi
mexican coke
maine root beer
reed’s ginger beer
sicilian lemon soda
san bitter (served with sparkling water)
stappi chinotto bitter-sweet soda
housemade shrub (citrus or stonefruit)
apple farm apple juice

OUR CORKAGE FEE IS \$30- WAIVED IF YOU
PURCHASE A BOTTLE FROM OUR LIST
ALL WINES, BEER AND CIDERS AVAILABLE FOR
TAKEAWAY- 25% OFF LIST PRICE

SPARKLING

nv extra brut, billecourt-salmon 375ml 90
asolo prosecco, bele casel 51
inzolia pet nat, 'inzolita', marino abate 50
lambrusco, cleto chiarli ‘vecchia mod. 46
'23 lambrusco, vigneto saetti 48
8 nv brut, roederer 60
8 nv grand cru brut reserve, andre clouet 115
8 champagne, marie-courtin resonance 165
8 ‘19 brut, l’hermitage, roederer 175

WHITES

8 ‘23 pinot grigio, marco felluga 375 ml 30
11 '23 pinot grigio, livio felluga, collio 74
20 ‘23 cortese, la raia ‘pleo’, gavi 54
28 ‘24 garganega, inama, vin soave classico 45
18 '23 colline pescaresi, tiberio, pecorino 66
28 '22 arneis anfora, altre vie, roero 59
13 '23 pinot gris, lichen 57
14 '24 vermentino, tansy, carneros 56
13 ‘23 sauvignon blanc, navarro vineyards 42
15 '24 blend, misto mare, a. lageder, alto adige 45
17 ‘23 chardonnay, terra alpina 48
15 '21 chardonnay, signal ridge vineyard 80

ROSES

17 ‘23 domaine tempier, bandol 108
32 ‘23 old vine carignan rose’, minus tide 58
32 ‘23 cilieggiolo, bisson, portofino 51
29 NV CA blend, 'post flirtation', martha stoumen 65

PINOTS & DOMESTIC REDS

‘22 sangiovese friulano, ryme (chilled) 50
12 '23 a.v. pinot, lussier 'cote de boont' 68
12 ‘23 a.v. pinot, drew ‘fogeater’ 100
10 '22 pinot, waits-mast, oppenlander vyn 98
10 '22 grenache, weatherborne, alder springs 50
12 '22 g/s/m, cowhorn, applegate valley 54
14 '22 zinfandel, unturned stone, gianoli ranch 72
12 '22 carignan, baxter, caballo blanco vyn 84
16 '21 carignan, baxter, caballo blanco vyn 84
12 ‘22 barbera, navarro, mendocino 60

ITALIAN REDS

12 ‘20 chianti classico, felsina ‘riserva’ 375ml 42
12 ‘20 barbaresco, paitin ‘sori paitin’ 375ml 90
12 ‘23 grenache, cherchi, cannonau di sardegna (chilled) 50
12 '21 grignolino, silvio morando (chilled) 56
14 ‘23 toscana rosso, ampeleia ‘unlitro’ (1L) 52
NV nerello mascalesse blend, calabretta, sicily 48
6 ‘20 freisa, luigi giordano, langhe 70
9 ‘23 nebbiolo, giulia negri, ‘pian delle mole’, langhe 84
5 ‘22 nebbiolo, ronchi, ‘in amphoris, langhe 72
5 '20 sangio. blend, boscarelli, vino nobile di montepulciano 72
6 ‘23 dolcetto, brovia, alba 72
6 ‘18 carmignano, capezzana 78
6 ‘20 barbaresco, paitin ‘sori paitin’ 135
8 ‘19 brunello di montalcino, la fiorita 145
4 '20 barolo, luigi pira, serralunga d’alba 118
'20 valpolicella ripasso, ca’ del laito 68