

OFFSPRING

a california -italian eatery from the boonville hotel people...

START it OFF

OYSTERS on the HALF SHELL 1/2 doz 25 / doz 48*

lambrusco mignonette or warmed in the wood oven with fermented espelette chile butter

CERIGNOLA OLIVES very large, green and meaty 9*

ROASTED HAZELNUTS fennel pollen, sicilian salt 9*

FOCACCIA served with PRESERVED TOMATO BUTTER 12 add REALLY SPECIAL ANCHOVIES +12

SUPPLI fried rice ball stuffed with smoked mozzarella e fontina 10

SOFT EGGS with GREEN GARLIC AIOLI bottarga, herbs, focaccia 13

DUCK LIVER PATE frisee, pickled onions, chutney, focaccia 16

CALIFORNIA ASPARAGUS sauce gribiche 16

CONFIT of LEEKS over LAYCHEE fried capers, pine nuts, verjus soaked golden rasins, rosemary, focaccia 17

BIELLESE BRESAOLA red wine cured beef tenderloin, sliced thin- thats it 20* *

CRUDO raw and wild (changes daily) caper berries, citrus, shaved onion, good olive oil 22*

SOUP (changes daily) 12*

SALADS

SPRING GREENS meyer lemon vinaigrette, boont corners 8/15*

SHAVED CABBAGE and KALE fried kale, almonds, fermented garlic dressing, ricotta salata 16*

CELERY ROOT and SPRING CITRUS pistachios, castelveltrano olives, frisee, mint 17*

CAULIFLOWER CAESAR cured egg yolk, fried lemons, 24m parmigiano traversetolese 17*

PASTA

GNOCCHI alla ROMANA 24

large flat semolina dumplings, marcella hazan's tomato butter, pecorino

LIBERTY FARMS DUCK CANNELLONI 32

artichoke crema, parmigiano, celery root, garden herbs, green garlic

RADIATORE PASTA con PORK RAGU 28

extruded in house with our bronze die

san marzano tomato, grated ricotta salata, piment d'ville

NOT PASTA

CLAMS with GIGANTE BEANS and FERMENTED CHILE BROTH M.P.*

finished with creme fraiche and herbs, served with focaccia

CHICKEN LEG CONFIT over WILD RICE 29*

sauteed greens and quince-persimmon chutney

PIZZA

CRUST DIPS 3

caesar dressing

green garlic ranch

hot fermented honey garlic

GORGONZOLA DOLCE 20 add guanciale +8

creme fraiche, boont corners, pecorino, house mozzarella, 24m parmigiano

SAN MARZANO D.O.P. TOMATO 20

house pulled mozzarella, basil, 24m parmigiano traversetolese

GREEN GARLIC, GUANCIALE, ASPARAGUS 28

creme fraiche, pecorino, trentin taleggio, black pepper, lots of chives

PUTTANESCA 28

marzano D.O.P tomato, boquerones, pantelleria capers, green olives, oregano

PEPPERONI and ARTICHOKE (served with garden scallion ranch) 28

san marzano D.O.P tomato, smoked mozz, cerignola black olives

*

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

- all pricing listed is based on cash payment

- for payments made by credit card, a 3% surcharge will apply

- 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

SPRITZERZ 15

il primo aperitivo primo • tangerine • prosecco • sparkling water

rozzante dolcetto d'alba • lambrusco • sicilian lemon soda

pops italiano prosecco • rockwall sweet vermouth • chinotto soda • angostura

BEERS & CIDERS

DRAFT BEER 8

coastal ale • anderson valley brewing
hazy IPA • stardusk • fogbelt brewing

BOTTLES & CANS

italian wheat ale, isaac (11.2oz)
pilsner, 'reality czech', moonlight brewing
ale, 'redtail', fogbelt brewing
black beer, 'death & taxes', moonlight
IPA, 'pliny the elder', russian river
belgian red ale, duchesse de bourgogne 750ml
bates & schmitt cider (500 ml)
bates & schmitt cider (750ml)
drew 'sur la mer' cider (500ml)

WINES BY THE GLASS

asolo prosecco, bele casel
lambrusco, cleto chiarli 'vecchia modena'
'20 chardonnay, rhys, anderson valley
'23 sauvignon blanc, navarro
'24 garganega, inama, vin soave classico
'24 old vine carignan rose', minus tide
'22 grenache, weatherborne
'23 dolcetto, brovia, alba
'22 pinot, waits-mast, oppenlander vyn
'19 brunello di montalcino, la fiorita
barolo, guido porro, serralunga d'alba

APERITIVOS & DIGESTIVOS

**served neat • on ice • with soda water
add prosecco \$5**

aperitivo, atost, california
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)

NON ALCOHOLIC REFRESHERS

N/A beer: best day brewing kolsch
N/A aperitivo, floreale, martini & rossi
mexican coke
maine root beer
badger ginger beer
sicilian lemon soda
san bitter (bianco e rosso-served with sparkling)
stappi chinotto bitter-sweet soda
housemade shrub (citrus)
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 magnum 1.5L	89
lambrusco, cleto chiarli 'vecchia modena'	52
8 '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
11 '19 brut, l'hermitage, roederer	175

WHITES

28 '23 pinot grigio, livio felluga, collio	74
28 '23 riesling, read holland 'wiley vyn a.v.'	60
'24 garganega, inama, vin soave classico	45
'23 pecorino, tiberio	66
13 '22 arneis anfora, altre vie, roero	59
14 '23 pinot gris, handley	50
16 '24 vermentino, tansy, carneros	56
13 '24 sauvignon blanc, navarro vineyards	42
15 '24 dolomiti bianco, a. lageder, alto adige	45
17 '23 chardonnay, terra alpina, dolomiti	48
15 '20 chardonnay, rhys, anderson valley	68

ROSES

32 '23 domaine tempier, bandol	108
30 '24 old vine carignan rose', minus tide	58
'24 ciliegiolo, bisson, portofino	51
NV zin blend, 'post flirtation', martha stoumen	60

PINOTS & DOMESTIC REDS

'24 zin/carignan, glou glou, las jaras (chilled)	48
12 '22 pinot, waits-mast, oppenlander vyn	98
10 '23 pinot, drew 'the fog eater'	100
10 '22 pinot, wentworth 'nash mill vyn a.v.'	132
12 '22 grenache, weatherborne, alder springs	50
14 '22 zinfandel, unturned stone, gianoli ranch	72
12 '22 barbera, navarro, mendocino	60

ITALIAN REDS

12 '20 barbaresco, paitin 'sori paitin' 375ml)	75
12 '23 grenache, cherchi, cannonau di sardegna (chilled)	50
12 '21 grignolino, silvio morando (chilled)	56
NV nerello mascalesse blend, calabretta, sicily	48
'20 freisa, luigi giordano, langhe	70
6 '23 etna rosso, nerello mascalese, sciare vive, etna	58
9 '23 nebbiolo, giulia negri, 'pian delle mole', langhe	84
5 '23 nebbiolo, ronchi 'in amphoris', langhe	72
5 '21 sangiovese, chiara condello, romagna	58
6 '20 valpolicella ripasso, ca' del laito	68
6 '23 dolcetto, brovia, alba	72
6 '19 brunello di montalcino, la fiorita	145
8 '21 barolo, guido porro, serralunga d'alba	110
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