

OFFSPRING at the FARRER

november 8th

OYSTERS on the HALF SHELL beausoleil (NB) 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
MIXED GREENS meyer lemon vinaigrette, parmigiano 15
FILIGREEN CABBAGE SALAD black garlic vinaigrette, fennel, pistachios, ricotta salata 14
CAULIFLOWER “CAESAR” parmigiano, cured egg yolk, bread crumbs 16
PERSIMMON SALAD pennyroyal laychee, chicories, pinenuts, mint, lime 16
BAKED SOLE BRANDADE creme fraiche, chives, focaccia 14
TUNA TONNATO snap peas, endive, chives, lemon 16
NANTUCKET BAY SCALLOP CRUDO piquillo peppers, caper leaves, lime, olive oil 18
SALT SPRING MUSSELS shallots, garlic, white wine, fermented pepper crema, focaccia 24

CRUST DIPS

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

PIZZA

SUNGOLD MARGHERITA 26
sungold tomato sauce, mozzarella, parmigiano, basil

CHORIZO (served with garden scallion ranch) 28
san marzano tomato, spicy salumi, mozzarella, cerignola black olives, fennel pollen

PANCETTA e POTATO 28
creme fraiche, fontina, mozzarella, onions, cured egg yolk, black pepper

FUNGHI 28
creme fraiche, mozzarella, taleggio, local chanterelles, persimmons, rosemary

PASTA & PIATTI

GNOCCHI alla ROMANA 24
semolina dumplings, marcella hazan’s tomato butter, parmigiano

BAKED “SPAETZLE” 26
gorgonzola crema, persimmon, chicories, hazelnuts, balsamic

POLPETTES 26
pork meatballs, creamy polenta, kale, cardoons, basil pesto

WHOLE ROASTED PETRALE SOLE (for two) 42
farro verde, snap peas, salsa verde

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) 8
italian wheat beer, menabrea (11.2oz) 8
pilsner, 'reality czech', moonlight brewing 8
lager, 'redwood', fogbelt brewing 8
ale, 'redtail', fogbelt brewing 8
blsck beer, 'death & taxes', moonlight 8
IPA, 'pliny the elder', russian river 11
pilsner, hanabi lager company (500ml) 20
white ale, hitachino (24.3 oz) 28
belgian red ale, duchesse de bourgogne 750ml 28
cider, arkansas black, the apple farm (500ml) 18

WINES BY THE GLASS

asolo prosecco, bele casel 13
lambrusco, cleto chiarli ‘vecchia mod 14
'23 sauvignon blanc, navarro 13
‘23 cortese, la raia ‘pleo’, gavi 15
‘23 old vine carignan rose’, minus tide 17
‘22 grenache, weatherborne 15
'23 dolcetto, brovia, alba 17
'21 a.v. pinot, emery-grant 15
‘19 brunello di montalcino, la fiorita 32
'20 barolo, luigi pira, serralunga d’alba 29

APERITIVOS & DIGESTIVOS

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

aperitivo, stellare, primo/secondo
aperitivo, cocchi americano rosa
aperitivo, 'cap corse' quinquina, l.n. mattei
vermouth, elena di torino, bianco/rosso
vermouth, storico, cocchi
vermouth, salvatore marino
vermouth amaro, cocchi dopo teatro
amaro, lo-fi
amaro, cardamaro
amaro, pasubio
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
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
nv brut, roederer 60
nv grand cru brut reserve, andre clouet 115
champagne, marie-courtin resonance 165
‘19 brut, l’hermitage, roederer 175

WHITES

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

ROSES

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

PINOTS & DOMESTIC REDS

'22 sangiovese friulano, ryme (chilled) 50
'23 a.v. pinot, lussier 'cote de boont' 68
‘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
16 '22 zinfandel, unturned stone, gianoli ranch 72
14 '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
14 '21 grignolino, silvio morando (chilled) 56
'23 toscana rosso, ampeleia ‘unlitro’ (1L) 52
NV nerello mascalesse blend, calabretta, sicily 48
6 '23 barbera blend, la stoppa 'trebbiolo', emilia-rom 54
9 '20 freisa, luigi giordano, langhe 70
5 '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 '20 sangio. blend, felsina ‘riserva’, chianti classico 84
6 '23 dolcetto, brovia, alba 72
4 '18 carmignano, capezzana 78
'19 nero d’avola, riofavara, elora, sicily 67
'20 barbaresco, paitin ‘sori paitin’ 135
'19 brunello di montalcino, la fiorita 145
'20 barolo, luigi pira, serralunga d’alba 118
'20 valpolicella ripasso, ca’ del laito 68