

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

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

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

ZUCKERMAN FARMS ASPARAGUS sauce gribiche 16

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

CRUDO raw and wild (changes daily) 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*

FRISEE and FAVA LEAF saffron tomato viniagrette, fried polenta dumplings, fava beans 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

VONGOLE 28

creme fraiche, manila clams, parmigiano, capers, leeks, meyer lemon

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

blonde negroni spritz cocchi americano • navarro verjus • prosecco

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

BEERS & CIDERS

DRAFT BEER 8

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

BOTTLES & CANS

pilsner, 'reality czech', moonlight brewing
italian wheat ale, isaac (11.2oz)
ale, 'redtail', fogbelt brewing
ale, 'eye of the hawk', fogbelt brewing
black lager, '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
'23 pinot, drew 'the fog eater'
'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
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

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
8 '19 brut, l'hermitage, roederer	175

WHITES

11		
28		
18	'23 pinot grigio, livio felluga, collio	74
28	'23 riesling, read holland 'wiley vyn', a.v.	60
28	'24 garganega, inama, vin soave classico	45
	'23 pecorino, tiberio	66
	'22 arneis anfora, altre vie, roero	59
13	'23 pinot gris, handley	50
14	'24 vermentino, tansy, carneros	56
16	'24 sauvignon blanc, navarro vineyards	42
13	'24 dolomiti bianco, a. lageder, alto adige	45
15	'23 chardonnay, terra alpina, dolomiti	48
17	'20 chardonnay, rhys, anderson valley	68

ROSES

15		
17		
24	'23 domaine tempier, bandol	108
32	'24 old vine carignan rose', minus tide	58
30	'24 cilieggiolo, bisson, portofino	51
	NV zin blend, 'post flirtation', martha stoumen	60

PINOTS & DOMESTIC REDS

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

ITALIAN REDS

12		
12	'20 barbaresco, paitin 'sori paitin' 375ml)	75
12	'23 grenache, cherchi, cannonau di sardegna (chilled)	50
12	'21 grignolino, silvio morando (chilled)	56
12	NV nerello mascalesse blend, calabretta, sicily	48
	'20 freisa, luigi giordano, langhe	70
	'23 etna rosso, nerello mascalese, sciare vive, etna	58
6	'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
4		

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