

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

GNOCCO FRITTO and MORTADELLA fried dough balls, 12 year balsamic, whipped ricotta 17

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

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) pantelleria caper leaves, citrus, shaved onion, good olive oil 22*

SOUP (changes daily) 12*

SALADS

OUR WINTER GREEN SALAD meyer lemon vinaigrette, boont corners 8/15*

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

CELERY ROOT and WINTER CITRUS SALAD pistachios, castelvetrano 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

PIMENT D' VILLE RADIATORE PASTA con PORK RAGU 28

extruded in house with our bronze die

san marzano tomato and grated ricotta salata

BRAISED LAMB CANNELLONI 32

artichoke parmigiano cream, winter herbs, green garlic from our garden

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 winter greens and quince-persimmon chutney

PIZZA

CRUST DIPS 3

caesar dressing

green garlic ranch

hot fermented honey garlic

FORMAGGIO BIANCO 20 add speck ham +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, SPECK HAM, SUNCHOKE 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

MENDOCINO WILD MUSHROOM 30 add speck ham +8

creme fraiche, taleggio, rosemary, confit garlic cloves

*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

pilsner • sfizio • fort point brewing

hazy IPA • stardusk • fogbelt brewing

BOTTLES & CANS

italian blonde 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

'23 old vine carignan rose', minus tide

'22 grenache, weatherborne

'23 dolcetto, brovia, alba

'21 a.v. pinot, emery-grant

'19 brunello di montalcino, la fiorita

'20 barbaresco, paitin 'sori paitin''21

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, pasubio

amaro, ercole

amaro, elisir novasalus (extra bitter)

'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

badger ginger beer

sicilian lemon soda

san bitter (bianco e rosso-served with sparkling)

stappi chinotto bitter-sweet soda

housemade shrub (citrus or quince)

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

28

18

WHITES

28 '23 pinot grigio, marco felluga 375 ml 30

28 '23 pinot grigio, livio felluga, collio 74

'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

17

ROSES

32 '23 domaine tempier, bandol 108

27 '24 old vine carignan rose', minus tide 58

30 '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 '21 pinot, emery grant 105

12 '22 grenache, weatherborne, alder springs 50

14 '22 g/s/m, cowhorn, applegate valley 54

12 '22 zinfandel, unturned stone, gianoli ranch 72

16 '22 barbera, navarro, mendocino 60

12

12

12

12

ITALIAN REDS

12 '20 barbaresco, paitin 'sori paitin' 375ml) 75

14 '23 grenache, cherchi, cannonau di sardegna (chilled) 50

'21 grignolino, silvio morando (chilled) 56

'23 toscana rosso, ampeleia 'unlitro' (1L) 52

6 NV nerello mascalesse blend, calabretta, sicily 48

9 '20 freisa, luigi giordano, langhe 70

5 '23 etna rosso, nerello mascalesse, sciare vive, etna 58

5 '23 nebbiolo, giulia negri, 'pian delle mole', langhe 84

6 '23 nebbiolo, ronchi 'in amphoris', langhe 58

6 '21 sangiovese, chiara condello, romagna 58

6 '20 valpolicella ripasso, ca' del laito 68

8 '23 dolcetto, brovia, alba 72

4 '19 brunello di montalcino, la fiorita 145

'21 barolo, guido porro, serralunga d'alba 110