

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

*gluten-free or can be made gluten-free

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*
LIBERTY FARMS DUCK LIVER PATE frisee, apple farm chutney, accoutrement 16
CONFIT of LEEKS over LAYCHEE fried capers, pinenuts, verjus soaked golden raisins, rosemary, focaccia 17*
BIELLESE BRESAOLA red wine cured beef tenderloin, sliced thin- that's it 20*
CRUDO raw and wild (changes daily) avocado, caper leaves, shaved onion, good olive oil 22*
SOUP (changes daily) 12*

SALADS

SPRING GREENS meyer lemon vinaigrette, pennyroyal boont corners 8/15*
CAULIFLOWER CAESAR cured egg yolk, breadcrumbs, 24m parmigiano traversetolese 17*
ARTICHOKE and RADISH frisee, garden greens, saffron tomato vinaigrette, fried polenta dumplings 17
PERSIAN CUCUMBER and CHERRIES red onion, mustard greens, red wine vinaigrette, mint, aged pecorino 17*

PASTA

GNOCCHI alla ROMANA 24
large flat semolina dumplings, marcella hazan's tomato butter, pecorino

FAVA BEAN AGNOLOTTI 28
barigoule broth, ricotta, kale, preserved lemon

BRAISED LAMB CANNELLONI 32
piquillo pepper crema, parmigiano, roasted kale, 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

CHICKEN LEG CONFIT over WILD RICE 29*
filigreen farm kale, roasted fennel, salsa verde, garden herbs

CLAMS with GIGANTE BEANS and FERMENTED CHILE BROTH M.P.*
finished with creme fraiche and herbs, served with focaccia

PIZZA

CRUST DIPS 3
caesar dressing
green garlic ranch
hot fermented honey garlic

GORGONZOLA DOLCE 20 add pancetta +8
creme fraiche, pecorino, house mozzarella, 24m parmigiano

SAN MARZANO D.O.P. TOMATO 20
house pulled mozzarella, basil, 24m parmigiano traversetolese

APRICOT 28
creme fraiche, taleggio, endive, saba balsamic, rosemary

ASPARAGUS 28
creme fraiche, mozzarella, comte, leeks, garden squash, preserved lemon

PEPPERONI and OLIVES (served with green garlic ranch) 28
san marzano D.O.P tomato, smoked mozzarella, roasted fennel

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**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

WINES by the BOTTLE

SPARKLING

nv extra brut, billecourt-salmon 375ml	90
asolo prosecco, bele casel	51
inzolia pet nat, 'inzolita', marino abate	50
lambrusco, cleto chiarli 'vecchia modena'	52
lambrusco, cleto chiarli magnum 1.5L	89
'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, livio felluga, collio	74
'23 riesling, read holland, 'wiley vyn', a.v.	60
'24 garganega, inama, vin soave classico	45
'24 garganega, tenuta santa maria, soave 'lepiga', verona	45
'23 pecorino, tiberio	66
'22 arneis anfora, altre vie, roero	59
'23 white blend, idlewild 'flora & fauna', north coast	49
'24 pinot gris, handley	50
'24 sauvignon blanc, navarro vineyards	42
'24 dolomiti bianco, a. lageder, alto adige	45
'23 chardonnay, terra alpina, dolomiti	48

ROSES

'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
'23 drew cellars 'the fog eater', a.v. pinot	100
'23 signal ridge vynes, mendo ridge pinot	100
'22 smith story, filigreen farm, a.v. pinot	92
'22 waits-mast, oppenlander vyn, mendo pinot	98
'22 wentworth 'nash mill vyn', a.v. pinot	132
'21 grant vyn, 'emery-grant a.v. pinot	105
'22 grenache, weatherborne, alder springs	50
'24 cab franc, lang & reed	62
'22 zinfandel, unturned stone, gianoli ranch	72
'22 barbera, navarro, mendocino	60

ITALIAN REDS

'20 barbaresco, paitin 'sori paitin' 375ml)	75
'23 grenache, cherchi, cannonau di sardegna (chilled)	50
'21 grignolino, silvio morando (chilled)	56
NV nerello mascalesse blend, calabretta, sicily	48
'20 freisa, luigi giordano, langhe	70
'23 nebbiolo, giulia negri, 'pian delle mole', langhe	84
'23 nebbiolo, ronchi 'in amphoris', langhe	72
'22 nebbiolo, angelo negro 'angelin', langhe	60
'21 sangiovese, chiara condello, romagna	58
'20 valpolicella ripasso, ca' del laito	68
'23 dolcetto, brovia, alba	72
'22 cab/merlot, aia vecchia 'sor ugo', tuscany	98
'19 brunello di montalcino, la fiorita	145
'21 barolo, guido porro, serralunga d'alba	110

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