

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 meyer lemon, marash pepper 9*

ROASTED PISTACHIOS fennel pollen, sicilian sea salt 9*

FOCACCIA served with ESTRATTO BUTTER 12 add REALLY SPECIAL ANCHOVIES +12

SOFT EGGS with ROSEMARY AIOLI bottarga, herbs, focaccia 13*

CRUDO raw and wild (changes daily) avocado,green tomatoes, good olive oil 22*

SOUP (changes daily) 12*

SALADS

SUMMER GREENS meyer lemon vinaigrette, pennyroyal ‘boont corners’ 8/15*

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

CHERRY TOMATOES and FENNEL frisee, tomato-saffron vinaigrette, fried polenta dumplings 20*

APPLE FARM PHILO GOLD APPLE SALAD gorgonzola, chicories, walnuts, celery, rosemary vinaigrette 17*

CONFIT LEEKS pennyroyal laychee, golden raisins, pinenuts, caper leaves, parsley 17*

ATLAS MELON SALAD shaved green tomatoes, mint, lime, urfa chile flake, olive oil 16*

PASTA

GNOCCHI alla ROMANA 24

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

CHICKEN CANNELLONI

fennel crema, parmigiano, pennyroyal laychee, roasted onions, parsley

LUMACHE con PORK RAGU 28

extruded in house with our bronze die

san marzano tomato, pecorino, onions, calabrian chile, oregano

NOT PASTA

CONFIT DUCK LEG over CREAMY POLENTA 30*

garden squash, roasted radishes, olive tapenade

MANILA CLAMS with ITALIAN SAUSAGE 34*

crema, roasted fennel, leeks, chives, focaccia

FLAT IRON STEAK 42*

roasted peppers, confit leeks, salsa verde

PIZZA

CRUST DIPS 3

caesar dressing

garden herb ranch

fermented garlic chile honey

D.O.P SAN MARZANO TOMATO MARGHERITA 20 add boquerones +8

house pulled mozzarella, basil, 24m parmigiano traversetolese

SWEET CORN 28

creme fraiche, mozzarella, taleggio, sweet peppers, pepitas, chives

MISSION FIG 28

creme fraiche, mozzarella, gorgonzola, almonds, radicchio, apple farm balsamic

CARBONARA with SPECK HAM 28

creme fraiche, mozzarella, pecorino, roasted onions, cured egg yolk, black pepper

PEPPERONI and OLIVES (served with garden herb ranch) 28

san marzano D.O.P tomato, smoked mozzarella, roasted fennel

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gluten free option- please ask your server

- 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, andre clouet	115

WHITES

'24 pouilly-fume, n. gaudry 'les champs de cri', loire (375ml)	46
'24 garganega, tenuta santa maria, soave 'lepiga', verona	45
'23 riesling, read holland, 'wiley vineyard', a.v.	60
'25 sauvignon blanc, navarro, a.v.	42
'25 sauvignon blanc, baxter, yorkville highlands	58
'23 sauvignon blanc, read holland, 'upton vyn', mendo	60
'23 pinot grigio, livio felluga, collio	74
'23 pecorino, tiberio	66
'24 vermentino, durin, riviera ligure di ponente	48
'23 arneis blend, idlewild 'flora & fauna', north coast	49
'24 dolomiti bianco, a. lageder, alto adige	45
'24 chardonnay, terra alpina, dolomiti	48
'20 chardonnay, rhys, anderson valley	68
'23 chardonnay, signal ridge, mendocino ridge	100
'22 chardonnay/roussane, stolpman 'uni', ballard canyon	57

ROSES

'25 old vine carignan rose', minus tide	58
NV zin blend, 'post flirtation', martha stoumen	60
'25 domaine tempier, bandol	132

PINOTS & DOMESTIC REDS

'23 signal ridge vynes, mendo ridge pinot	100
'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
'23 barbera, navarro, mendocino	60
'24 nero d'avola, tansy, fox hill vineyards	72

ITALIAN REDS

'20 barbaresco, paitin 'sori paitin' (375ml)	75
'23 grenache, cherchi, cannonau di sardegna (chilled)	53
NV nerello mascalesse blend, calabretta, sicily	48
'24 rosse, durin, riviera ligure di ponente	48
'20 freisa, luigi giordano, langhe	70
'24 nebbiolo, giulia negri, 'pian delle mole', langhe	84
'23 nebbiolo, ronchi 'in amphoris', langhe	72
'22 nebbiolo, angelo negro 'angelin', langhe	60
'22 sangiovese, chiara condello, romagna	58
'23 chianti classico, rieceine, chianti	60
'23 montepulciano d'abruzzo, tiberio	64
'22 nero d'avola, riofavara 'sciave', sicily	67
'20 valpolicella ripasso, ca' del laito	68
'23 dolcetto, brovia, alba	59
'22 cab/merlot, aia vecchia 'sor ugo', tuscan	98
'20 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