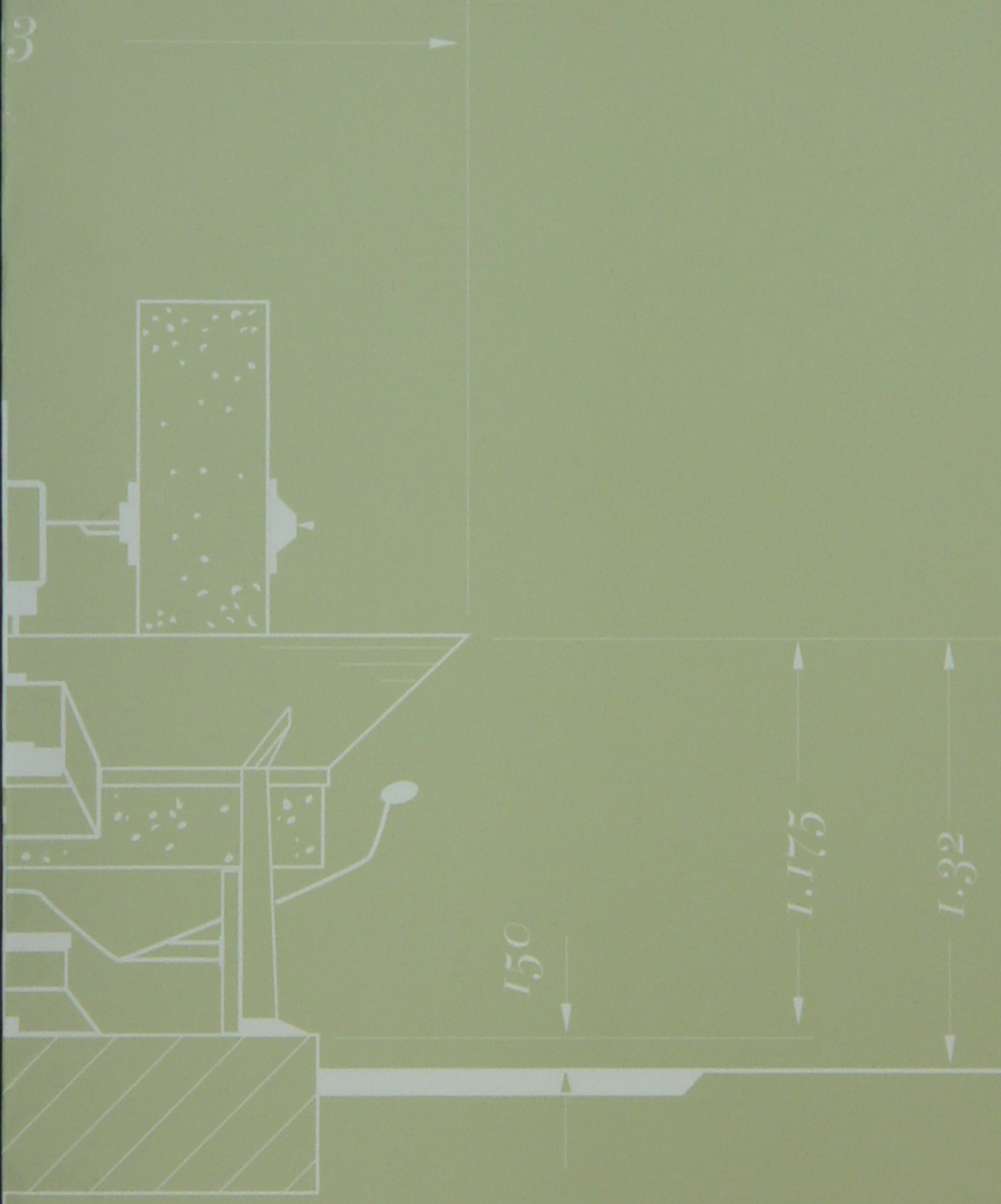


FRANTOIO FP 40



VENERDÌ 19 SETTEMBRE 1997

ZUPPA	Cream of carrot soup with olive bread croutons and herb oil	5.00
GNOCCHETTI	House made saffron gnocchi, sautéed fresh Calico bay scallops, white wine cream sauce	12.95
RISOTTO	Carnaroli rice, wild arugola, taleggio cheese, cracked black pepper	12.00
TONNO	Grilled local albacore tuna, sautéed chanterelle mushroom, Yukon potatoes, black truffle infused extra virgin olive oil	16.95
OSSO BUCCO	Braised veal Osso Buco served with fresh peas risotto and diced vegetables	17.50
FEATURED WINE:		
ROSSO DI MONTALCINO, "LE MACIOCHE" FRANTOIO SELECTION, TOSCANA 1993	Medium body, spicy flavor with plums, and black cherry notes, dry earthy finish and medium tannins. Recommended with red meats and game	Glass 7.00

OUR NEW WINE LIST OFFERS OVER 40 SELECTED WINES BY THE GLASS  
All opened bottles are treated with an environmentally safe "wine preserver gas blanket"

specialità

antipasti

insalate

pizze

ANTIPASTI MISTI DEL FRANTOIO	Daily selection of antipasti from the display counter	7.50
FORMAGGIO CAPRINO IN CROSTA D'ERBE	Herb crusted Sonoma goat cheese, grilled eggplant and tomato relish, balsamic vinegar	7.00
SCALOPPE DI FUNGHI AI FINOCCHI	Wood oven roasted portobello mushroom, fennel and fire roasted bell pepper salad, black olive and onion relish	7.50
CALAMARI FRITTI ALL'OLIO D'OLIVA	Olive oil fried calamari, potato-tartar sauce, spicy tomato concassé	6.95
CARPACCIO DI ZUCCHINI AGLI AGRUMI	Thinly sliced and marinated zucchini "carpaccio", frisée lettuce, citrus vinaigrette, Grana Padano cheese	6.25
GAMBERETTI CON PERA AVOCADO ED ENDIVIA	Steamed fresh rock shrimp, avocado, tomato, endive salad, green onion vinaigrette	8.50
PANZANELLA DI POMODORI ESTIVI	Summer tomato and bread salad, cucumber, red onion, basil and olives	6.25
INSALATA DI SPINACI TENERI AL BACON AFFUMICATO	Kona Kai farm baby spinach salad, apple wood smoked bacon, sweet and sour cipolline onions, aged ricotta, champagne vinegar	6.50
CUORI DI LATTUGA ROMANA ALLA CAESAR	Hearts of romaine lettuce, house made croutons, shaved Parmigiano, classic caesar dressing	6.95
MISTICANZE ALL' OLIO DI TARTUFO	Kona Kai farm mixed baby lettuces, Home made white wine vinegar dressing, blue cheese, white truffle oil	6.50
PIZZA MARGHERITA	Wood oven baked pizza, crushed tomato, home made mozzarella, basil	8.50
PIZZA AI FUNGHI DI BOSCO	Wood oven baked pizza, wild mushroom, fresh tomato sauce, mozzarella, herb infused extra virgin olive oil	9.50
PIZZA BIANCA ALLA DINO	Wood oven crisped flat bread, Parma prosciutto, parmigiano, extra virgin olive oil	9.00
PIZZA AMOROSA	Wood oven baked pizza, artichoke heart, sun-dried tomato, spinach, Sonoma goat cheese, fresh tomato sauce	9.95

pasta

pesce

carni

olio d'oliva

SPAGHETTINI CON POMODORI E BASILICO	Spaghettoni pasta, fresh summer tomatoes, garlic, extra virgin olive oil, basil	9.95
LINGUINE ALLE VONGOLE VERACI	Linguine pasta, New Zealand cockle clams, olive oil, garlic, light fish broth, herbs	12.50
FUSILLI CON POLLO ARROSTO ALLE OLIVE	Fusilli pasta, diced roasted chicken, calamata olive, sun-dried tomato, basil	11.50
FETTUCCINE AI FRUTTI DI MARE	Carrot flavored fettuccine pasta, gulf shrimp, pink scallop, calamari, mussel, clam and spicy tomato sauce	14.50
CAVATELLI AL RAGÙ D' AGNELLO E CARCIOFINI	Cavatelli pasta, lamb and artichoke ragout, diced vegetables, Parmigiano, herbs	12.00
TORTELLONI DI RICOTTA E SPINACI AL MASCARPONE	Tortelloni pasta filled with ricotta and spinach, mascarpone cream sauce	11.95
RAVIOLINI DI FUNGHI ALLA SCAROLA	Raviolini pasta filled with wild mushroom and herbs, sautéed escarole, fresh tomato, extra virgin olive oil	12.95
CANNELLONI VEGETARIANI	House made cannelloni filled with a vegetable symphony, red beet coulis, "ricotta salata" cheese, Frantoio Tuscan extra virgin olive oil	13.00
INTINGOLO DI CAPPESANTE E PATATE ALLO ZAFFERANO	Seared "day-boat" Atlantic scallops, sautéed diced potato and leeks, saffron broth	15.95
IPPOGLOSSO DEL PACIFICO IN CROSTA DI FUNGHI PORCINI	Pan roasted pacific halibut dusted with porcini flour, wild mushroom relish, herb infused extra virgin olive oil, polenta fries	16.95
SALMONE ALLA GRIGLIA CON SCAFATA DI VERDURE	Grilled local king salmon fillet, summer vegetables ragout, wood oven roasted Roma tomato sauce, extra virgin olive oil	16.50
SUPREMA DI POLLO RUSPANTE ALLA GRIGLIA	Grilled free range chicken breast, heart of romaine lettuce, roasted bell pepper, olive bread croutons lemon-garlic vinaigrette	11.95
POLLO ARROSTO CON VERDURE AL FORNO	Half rotisserie chicken, wood oven roasted vegetables and potatoes, natural jus	14.50
FAGIANELLA IN SALMI DI SANGIOVESE	Pan roasted, wine marinated Gray Pheasant, braised vegetables, mashed potatoes, Sangiovese wine sauce	18.50
FILETTO DI VITELLO AL PROSCIUTTO E FAGIOLINI	Wood oven roasted "western" veal fillet medallions, sautéed haricot vert beans Yukon gold potatoes, Parma prosciutto, rosemary infused veal jus	17.95
ARROSTO DI COSCIOTTO D' AGNELLO DEL COLORADO	Spit-roasted Colorado leg of lamb, eggplant "caponata", roasted garlic sauce	16.00

ALL OUR DISHES ARE PREPARED WITH THE PREMIUM EXTRA VIRGIN OLIVE OILS PRODUCED HERE AT FRANTOIO AND ARE AVAILABLE FOR PURCHASE AT THE BAR COUNTER

