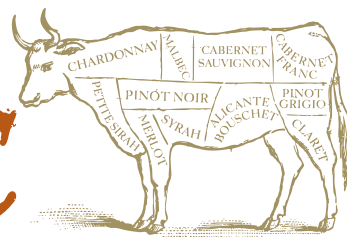


FRANCIS FORD COPPOLA WINERY, GEYSERVILLE, CA

RUSTIC



FRANCIS'S FAVORITES

EVERYDAY CLASSICS

HAMBURGER*	18
<i>served with french fried zucchini, and condiments (Add cheese 1)</i>	
THE IMPOSSIBLE BURGER	19
NEW YORK STRIP STEAK*	29
GRILLED SALMON*	28
GRILLED VEGETABLES <i>with rice</i>	12

**Steak and Salmon are served with grilled seasonal vegetables and the chef's Romesco sauce.*

PIZZA & PASTA

Authentic Neapolitan pizza

PIZZA LUIGINO	19
<i>tomato, mozzarella, oregano and basil</i>	
PIZZA FUNGHI E SALSICCIA	20
<i>Italian sausage, mushrooms, mozzarella & grated parmigiano</i>	
SPAGHETTI AL POMODORO	18
<i>tomato sauce with basil & onions (no garlic)</i>	
SPAGHETTI AL CARBONARA*	22
<i>classico</i>	
RIGATONI & MEATBALLS	25



SALADS

CAESAR SALAD*
*house specialty Caesar—
made fresh daily, created originally
in our Sentinel Bldg,
SF at Caesar's Grill in 1924*
14

COBB SALAD
a meal in itself
20

VEGETABLES & SIDES

SPINACH
sauteed in olive oil with garlic
8

TABLE FRIES
9

FRANCIS'S FAVORITES

Ask about availability and timing

RACK OF LAMB MADAME BALI*

This is an Armenian recipe, which I learned from my friend Armen Balianz. The lamb racks are marinated in pomegranate juice and white onions for three days, and then grilled on our parrilla. Very tender and delicious, with rice pilaf.
39

CHICKEN MAT'TONE

This dish, alternately called chicken under the stone or brick, has become popular lately, but often too tame compared to my favorite version. You have to drive out to a restaurant on the outskirts of Rome about 45 minutes, and call ahead because this is how long it takes to prepare authentically. I went in the kitchen and watched an old man make it. Half of a chicken, its bones in but crushed, is sauteed in olive oil with a little paprika and slices of garlic and is put under an iron weight. All the fat is pressed out of it, and it's flat and crispy on the crushed bones and a little red from the paprika. It is a favorite of my kids as well.
27

CLASSIC FIORENTINA STEAK* (FOR TWO)

*As served of course in Florence and Rome, where I learned it. This is a great thick Porterhouse steak, grilled perfectly and sliced away from the bone (which you get).
Certainly my favorite.*
95

APPETIZERS

FRENCH FRIED ZUCCHINI 13

FRESH MOZZARELLA
with pettole 9

OLIVES 10

SALSICCIA SECCA & SOPRESSATA 15
Salumi Basilicata style with pettole



DESSERTS

PANNA COTTA 9

CHOCOLATE MOUSSE AL 'FRANCIS FRANCIS'
(with or without cream) 10

HOUSE-MADE GELATO
chocolate, hazelnut or vanilla bean 9



The olive oil tin collection on display in RUSTIC comes from Italy, given to Francis Coppola by Tiziana Guatelli, who began collecting these works of art as a young girl. This type of decorative printed can was created for export to Italian immigrants in the U.S. and thus portrayed images of their homeland. Tiziana spent many years looking for old cans, often visiting small companies that were going out of business. The extensive collection is comprised of more than 4,000 pieces including rare lithographic stones used in the process.

KIDS MENU

KIDS PASTA WITH CHOICE OF SAUCE 7
butter and cheese, pomodoro, or alfredo

KIDS PIZZA 10
cheese

