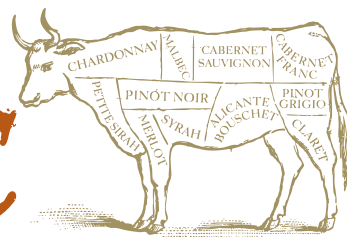


FRANCIS FORD COPPOLA WINERY, GEYSERVILLE, CA

# RUSTIC



## FRANCIS'S FAVORITES

### APPETIZERS

FRITTO MISTO	24
<i>Calamari, onion, lemon, and ceci bean</i>	
SALSICCIA SECCA E BURRATA	26
<i>Local salumi, chicory, white anchovy, and pettole</i>	
TABLE FRIES	11
ZUCCHINI FRIES	14
MARINATED OLIVES	12

### SALADS & SOUP



CAESAR SALAD	16
<i>House specialty Caesar—made fresh daily, created originally in our Sentinel Bldg, SF at Caesar's Grill in 1924. Add grilled chicken breast, 8</i>	
FALL PANZANELLA	16
<i>Bread salad with golden beet, pickled red onion, wild arugula, goat cheese</i>	
COBB SALAD	21
ZUPPA DEL GIORNO	12
<i>Seasonal soup featuring culinary garden vegetables</i>	

### EVERYDAY CLASSICS

NEW YORK STRIP STEAK	36
<i>Cipollini onion, broccolini, and salsa verde</i>	
BONE IN PORK CHOP	33
<i>Gigante beans, fennel, kale, and apple</i>	
GRILLED SALMON	31
<i>Cauliflower, olive, and fingerling potato</i>	
ROAST CHICKEN	29
<i>Toasted farro and Delicata squash</i>	
RISOTTO DI STAGIONE	26
<i>Seasonally inspired risotto</i>	
HAMBURGER	21
<i>Served with french fried zucchini and condiments</i>	
THE IMPOSSIBLE BURGER	20

### PIZZAS & PASTAS



PIZZA LUIGINO	Tomato, mozzarella, oregano, and basil	22
PIZZA FUNGHI E SALSICCIA	Local sausage and oyster mushroom	24
PIZZA SOFIA	Prosciutto di Parma, wild arugula, and Parmigiano Reggiano	24
CALZONE	Caramelized onion, Swiss chard, ricotta, and mozzarella	22
RIGATONI E POLPETTE	Beef, veal, and pork meatballs simmered in pomodoro sauce	28
SPAGHETTI AL VONGOLE	Fresh clams, garlic, and white wine	25
CAVATELLI CON RAPINI	House made noodles with breadcrumb and chili	25
BUCATINI AMATRICIANA	Guanciale and Calabrian chili	27
RAVIOLI AL FORMAGGIO	House made cheese ravioli with brown butter and fresh herbs	27

## FRANCIS'S FAVORITES

### 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.*

44

### WHOLE FISH IN SALT

*If you're fortunate to have a whole fish, you create a thick paste of kosher salt and egg whites, and coat the entire fish about one inch thick. Then put in the oven, and when it begins to turn brown, it is done. It will be brought to your table, and the coating cracked open, letting the steam escape.*

42

### 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.*

105

### MARRAKESH LAMB (FORTWO)

*If you ever visit the souk in Marrakesh, Morocco, you might come across a little man sitting on top of a big pile of rocks. If you order the lamb, he'll reach down and pull out a clay pot that has been covered in embers all night, inside of which is the most tender, falling-off-the-bone lamb you've ever had. The lamb is cooked for 10 hours with Moroccan spices, a few inches of water, and half a pickled lemon. Unbelievable.*

75

### VEGETABLES

#### ESCAROLE

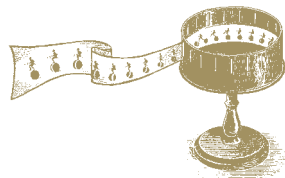
*Sauteed in olive oil with garlic*

8

#### RAPINI

*Sauteed in olive oil with garlic*

8



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.