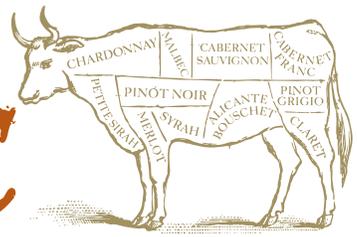


FRANCIS FORD COPPOLA WINERY, GEYSERVILLE, CA

RUSTIC



FRANCIS'S FAVORITES

EVERYDAY CLASSICS

NEW YORK STRIP STEAK <i>Romesco sauce and grilled vegetables</i>	32
RIB EYE STEAK <i>Fingerling potatoes, salsa verde</i>	48
GRILLED SALMON <i>Romesco sauce and grilled vegetables</i>	29
SEASONAL RISOTTO	26
HAMBURGER* <i>Served with french fried zucchini, and condiments (Add cheese 1)</i>	20
THE IMPOSSIBLE BURGER	19

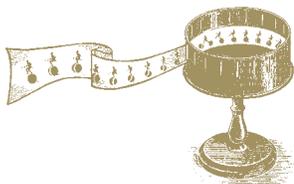


SALADS

CAESAR SALAD* <i>House specialty Caesar— made fresh daily, created originally in our Sentinel Bldg. SF at Caesar's Grill in 1924.</i>	15
<i>Add crispy chicken breast 8</i>	
COBB SALAD <i>A meal in itself</i>	20
CHO CHO SALAD <i>Baby spinach with bacon in Asian dressing</i>	15
CAPRESE SALAD <i>Tomato, mozzarella, and basil</i>	17

VEGETABLES & SIDES

SPINACH <i>Sauteed in olive oil with garlic</i>	8
GRILLED VEGETABLES	12



PIZZA & PASTA

Authentic Neapolitan pizza

PIZZA LUIGINO <i>Tomato, mozzarella, oregano and basil</i>	20
PIZZA FUNGHI E SALSICCIA <i>Italian sausage, mushrooms, mozzarella & grated parmigiano</i>	21
PIZZA SOFIA <i>Arugula, prosciutto and shaved parmigiano</i>	22
SPAGHETTI AL POMODORO <i>Tomato sauce with basil & onions (no garlic)</i>	19
SPAGHETTI AL CARBONARA <i>Classico</i>	23
LINGUINE ALLE VONGOLE <i>Fresh clams</i>	23
RIGATONI & MEATBALLS	26
CHICKEN PARMIGIANA <i>Served with spaghetti</i>	28

FRANCIS'S FAVORITES

Ask about availability and timing

CHICKEN MATTONO

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.

28

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 coasting cracked open, letting the steam escape.

41

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.

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

APPETIZERS

TABLE FRIES	11
FRENCH FRIED ZUCCHINI	14
SALSICCIA SECCA AND MOZZARELLA <i>Salumi, mozzarella, olives, mustard, pickles, pettole</i>	29



DESSERTS

PANNA COTTA	10
HOUSE-MADE GELATO <i>Chocolate or vanilla bean</i>	10
SEASONAL FRUIT CROSTATA <i>Served with vanilla bean gelato</i>	12
CHOCOLATE MOUSSE AL 'FRANCIS FRANCIS' <i>(with or without cream)</i>	12



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 <i>Butter and cheese, Pomodoro, or Alfredo</i>	8	KIDS PIZZA <i>Cheese</i>	12
GRILLED CHEESE	10		