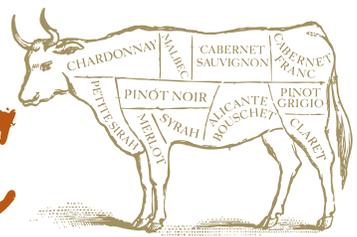


FRANCIS FORD COPPOLA WINERY, GEYSERVILLE, CA

RUSTIC



FRANCIS'S FAVORITES

EVERYDAY CLASSICS

- HAMBURGER*** 20
served with french fried zucchini, and condiments (Add cheese 1)
- THE IMPOSSIBLE BURGER** 19
- NEW YORK STRIP STEAK*** 32
- GRILLED SALMON*** 29
- GRILLED VEGETABLES** *with rice* 12
- SHORT RIBS ARGENTINE STYLE*** 33
tira de asado, chimichurri sauce

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

PIZZA & PASTA



Authentic Neapolitan pizza

- PIZZA LUIGINO** 20
tomato, mozzarella, oregano and basil
- PIZZA SOFIA** 22
arugula, prosciutto and shaved parmigiano
- PIZZA FUNGHI E SALSICCIA** 21
Italian sausage, mushrooms, mozzarella & grated parmigiano
- SPAGHETTI AL POMODORO** 19
tomato sauce with basil & onions (no garlic)
- SPAGHETTI AL CARBONARA*** 23
classico
- LINGUINE ALLE VONGOLE** 23
fresh clams
- RIGATONI & MEATBALLS** 26

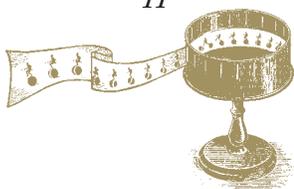


SALADS

- CAESAR SALAD***
house specialty Caesar—made fresh daily, created originally in our Sentinel Bldg. SF at Caesar's Grill in 1924 15
- COBB SALAD**
a meal in itself 20
- CHO CHO SALAD**
baby spinach with bacon in Asian dressing 15
- ARUGULA SALAD** 13

VEGETABLES & SIDES

- SPINACH**
sauteed in olive oil with garlic 8
- TABLE FRIES** 11



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.

42

CHICKEN MATTONE

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

HABIT FORMING RIBS

I worked as a busboy at the Polynesian restaurant when I was at UCLA film school. My brother had worked there as a carhop before me, and we were all crazy about their 'habit-forming' spareribs. The rumor is that a microscope was parwned for the cost of an analysis of what 'habit-forming' about the formula. It's important to use the sauce so you have the 'sweet and savory' combination. I'd recommend first a navy grog and cho-cho salad.

31

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

- FRENCH FRIED ZUCCHINI** 13
- FRESH MOZZARELLA**
with pettole 9
- OLIVES** 12
- SALSICCIA SECCA & SOPRESSATA** 15
Salumi Basilicata style with pettole



DESSERTS

- PANNA COTTA** 10
- CHOCOLATE MOUSSE AL 'FRANCIS FRANCIS'**
(with or without cream) 12
- HOUSE-MADE GELATO**
chocolate, hazelnut or vanilla bean 10



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 8
butter and cheese, pomodoro, or alfredo
- KIDS PIZZA** 12
cheese