



UPCOMING SPECIAL EVENTS
VALENTINES DAY BRUNCH

LA CENA DI FAMIGLIA

FOUR COURSE FAMILY STYLE DINNER ** FOR TWO OR MORE ** MENU CHANGES EVERY FRIDAY. 26 PER PERSON ***

MARKET ANTIPASTI ** ASSORTED SEASONAL ANTIPASTI for the TABLE, WOOD-FIRED HOUSE-BAKED BREAD

PRIMI ** BUCATINI PASTA Mar format PANCETTA, BRUSSELS LEAVES & CHILI

SECONDI ** ROASTED LEMON & ROSEMARY CHICKEN

CONTORNI ** BROCCOLI RABE, GARLIC BREADCRUMBS

DOLCE ** RICOTTA CHEESECAKE, HUCKLEBERRY SAUCE

ANTIPASTI

ITALIAN VARIETAL OLIVES OREGANO, OLIVE OIL, PEPPER FLAKES. 4

Mar format **SALUMI PLATE** JOHN'S CHOICE. FULL 16 HALF 8

MEATBALLS HOUSE-MADE WITH RICOTTA & PORK, SLOW ROASTED TOMATO SAUCE, GARLIC CROUTONS. 6

PROSCIUTTO & GNOCCHI FRITTI CREAMED SPINACH, PECORINO, STONE EDGE EXTRA VIRGIN OLIVE OIL. 9

CHICKEN LIVERS TREVISO, CURRANTS, BALSAMIC CONDIMENTO. 7

FRITTO MISTO WILD MUSHROOMS, BROCCOLI RABE, BUTTERNUT SQUASH, GNOCCHI FRITTI, BASIL AIOLI. 8

WOOD-FIRED BABY SQUID POTATOES, ROASTED PEPPERS, TOMATOES, CAPERBERRIES & PINE NUTS. 7

SAUTEED WINTER GREENS EXTRA VIRGIN OLIVE OIL, GARLIC. 5

WOOD-FIRED BRUSSEL SPROUTS Mar format BACON, CALABRIAN CHILES, CARAMELIZED SHALLOTS. 6

CAULIFLOWER & BROCCOLI ROMANESQUE GRATIN FONTINA, GARLIC BREADCRUMBS. 6

SOUP & SALAD

ZUPPA BORLOTTI BEAN, COLLARD GREEN & ROASTED GARLIC. 6

ROASTED BABY BEET SALAD BELLWETHER FARMS 'CRESCENZA' CHEESE, UPLAND CRESS, BEET VINAIGRETTE. 8

HEARTS OF ROMAINE PARMIGIANO REGGIANO, CHOPPED EGG, LEMON-ANCHOVY VINAIGRETTE. 9

OAK HILL FARM GREENS PINE NUTS, RICOTTA SALATA, BLACK CURRANTS, AGED SHERRY VINAIGRETTE. 7

SONOMA OAK-FIRED PIZZAS

CHEF'S PIZZA TODAY'S SPECIAL. 11

MARGHERITA PIZZA MOZZARELLA, TOMATO SAUCE, BASIL, PARMIGIANO. 8

RED PIZZA LOCAL ROMA TOMATO SAUCE, Mar format LAMB SAUSAGE, CURED BLACK OLIVES, MOZZARELLA, CHILI OIL. 10

WHITE PIZZA HOUSE RICOTTA, BABY DANDELION GREENS, ROASTED GREEN ONIONS, YUKON GOLD POTATOES, ROSEMARY, EVO. 9

ADDIZIONE. 2

SONOMA FARM EGG

PANCETTA

SOPRESSATA

WILD MUSHROOMS

WHITE ANCHOVIES

ENTREES

BLACK COD ROASTED, CANNELLINI BEANS, WILD MUSHROOMS, Mar format PANCETTA, CARDOONS, FRANTOIO EVO. 22

PUMPKIN RAVIOLI BABY SPINACH, TOASTED WALNUTS, SAGE BROWN BUTTER. 8 OR 14

BUCATINI & MEATBALLS SAN MARZANO TOMATOES, GARLIC BREADCRUMBS, PARMIGIANO. 12

HOUSE-MADE RICOTTA GNOCCHI DUCK RAGU, FENNEL, PARSLEY, MUSHROOMS, PECORINO. 8 OR 14

BRAISED WILD BOAR SHOULDER SOFT POLENTA, TUSCAN KALE, FRIED SHALLOTS. 21

FLAT IRON STEAK ALLA FIORENTINA GIGANTE BEANS, MACHE, SALSA VERDE. 22

Mar format **OUR IN-HOUSE MEAT WORKSHOP, HAND-CRAFTED SIGNATURE SALUMI, BACON, PANCETTA, PROSCIUTTO, CHARCUTERIE** 6

*** (NOT AVAILABLE WITH OTHER PROMOTIONS OR DISCOUNTS)

DINNER NIGHTLY AND GRAPPA BAR FROM 5:30

SUNDAY BRUNCH AND PROSECCO BAR 10 - 3

FOR PARTIES OF 6 OR MORE - 18% GRATUITY

WE ACCEPT VISA, MASTER CARD AND DISCOVER

400 WEST SPAIN STREET, SONOMA, CA 95476
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WWW.ESTATE-SONOMA.COM
1.22.10