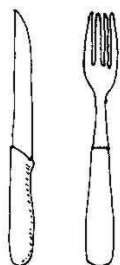




## La Cena di Famiglia

family style dinners for two or more

We will do the cooking & the dishes,  
you get to enjoy your friends & family!



## Menu Changes Weekly on Friday

\$26 per person

\$38 with aperitivo, glass of wine  
& espresso, per person

(does not include tax or gratuity)

Menus subject to change  
based on availability

400 west spain street - sonoma

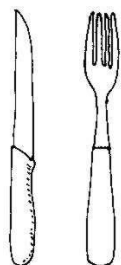
933-3663

[www.estate-sonoma.com](http://www.estate-sonoma.com)

# La Cena di Famiglia

family style dinners for two or more

November 13 - 19



## Market Antipasti

an assortment of seasonal Italian antipasti for the table, wood-fired house-baked bread

## Primi

Black olive polenta, wood-fired & olive oil marinated mushrooms, herbs

## Secondi

Spaghetti with clams, mussels  
& Calabrian chiles

## Contorni

Sautéed greens

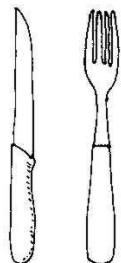
## Formaggio

Gorgonzola Dolce, biscotti, honey & almonds

# La Cena di Famiglia

family style dinners for two or more

November 20 - 25



## Market Antipasti

an assortment of seasonal Italian antipasti for the table, wood-fired house-baked bread

## Primi

Romaine salad, butternut squash, bacon, gorgonzola dolce, spiced pumpkin seeds

## Secondi

Tuscan braised duck legs

## Contorni

Cannellini beans with house-jarred roma tomatoes, pecorino pepato

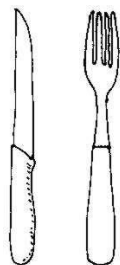
## Dolce

Buttermilk panna cotta & Vin Santo

# La Cena di Famiglia

family style dinners for two or more

November 27 - December 4



## Market Antipasti

an assortment of seasonal Italian antipasti  
for the table, wood-fired house-baked bread

## Primi

Bruschetta, oven-dried tomatoes,  
buratta, olive oil & herb pesto

## Secondi

Chicken cacciatore

## Contorni

Rosemary roasted potatoes

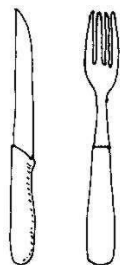
## Dolce

Vanilla gelato, espresso sauce

# La Cena di Famiglia

family style dinners for two or more

December 5 - 10



## Market Antipasti

an assortment of seasonal Italian antipasti  
for the table, wood-fired house-baked bread

## Primi

farm greens, hazelnut vinaigrette

## Secondi

Lamb bolognese, house-made pappardelle,  
Pecorino Romagna

## Contorni

Cauliflower gratin

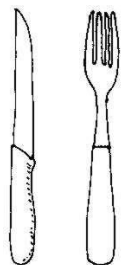
## Dolce

Pumpkin & ricotta fritters

# La Cena di Famiglia

family style dinners for two or more

December 11 - 17



## Market Antipasti

an assortment of seasonal Italian antipasti  
for the table, wood-fired house-baked bread

### Primi

Braised artichokes,  
caper & meyer lemon - herb oil

### Secondi

Tortelli tossed with parmesan cream

### Contorni

Sautéed greens

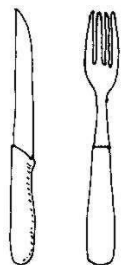
### Dolce

Espresso crema, toasted almonds

# La Cena di Famiglia

family style dinners for two or more

December 18 - 23



## Market Antipasti

an assortment of seasonal Italian antipasti for the table, wood-fired house-baked bread

### Primi

Mushroom arancini, salsa verde

### Secondi

Semolina gnocchi, wild boar

### Contorni

Broccoli rabe

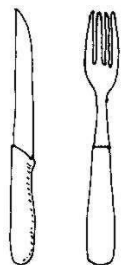
### Dolce

Oven roasted pears, hazelnut cream

# La Cena di Famiglia

family style dinners for two or more

December 26 - 31



## Market Antipasti

an assortment of seasonal Italian antipasti  
for the table, wood-fired house-baked bread

### Primi

Roasted beet & radicchio salad,  
winter citrus vinaigrette

### Secondi

Pork osso bucco

### Contorni

Yukon gold potato purée

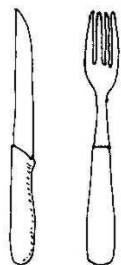
### Dolce

Biscotti with house spun sorbet

# La Cena di Famiglia

family style dinners for two or more

January 1 - 7



## Market Antipasti

an assortment of seasonal Italian antipasti for the table, wood-fired house-baked bread

### Primi

Prosciutto with quince mostarda

### Secondi

Shortribs in Nebbiolo, polenta integrale

### Contorni

Sautéed farm greens, olive oil & garlic

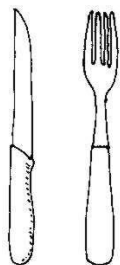
### Dolce

Olive oil rosemary cake,  
stewed blood oranges

# La Cena di Famiglia

family style dinners for two or more

January 8 - 14



## Market Antipasti

an assortment of seasonal Italian antipasti for the table, wood-fired house-baked bread

### Primi

Gigante bean & winter squash salad

### Secondi

House-made ricotta & pork meatballs

### Contorni

Shells & cheese

### Dolce

Honeyed crespelle with vanilla marscapone and winter fig jam