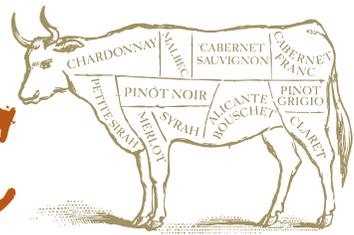


FRANCIS FORD COPPOLA WINERY, GEYSERSVILLE, CA



RUSTIC

FRANCIS'S FAVORITES

APPETIZERS

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

SALADS & SOUP



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

PIZZAS & PASTAS



EVERYDAY CLASSICS

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

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

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

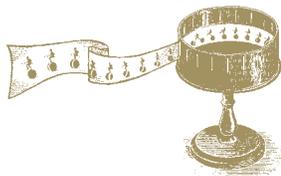
MARRAKESH LAMB (FOR TWO)

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** 8 *Sauteed in olive oil with garlic*
- RAPINI** 8 *Sauteed in olive oil with garlic*



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.