

RUSTIC

FRANCIS FORD COPPOLA WINERY

APPETIZERS



- MARINATED OLIVES *gf, vegan* 13
CRISPY SWEET POTATO *veg* 16
Spiced crème
BURRATA *veg* 24
Broccoli walnut pesto and fresh baked bread
FRITTO MISTO 29
*Calamari, broccolini, cauliflower, onion,
and Calabrian tomato sauce*

PASTAS



- BUCATINI CACIO E PEPE *veg* 24
Black pepper and Pecorino cheese
ORECCHIETTE WITH PORK SAUSAGE
& BROCCOLI RAAB 26
Extra virgin olive oil, garlic, chili, Parmigiano Reggiano
LINGUINI AI FRUTTI DI MARE 30
Prawns, calamari, and mussels with garlic, basil & chili
TAGLIATELLE BOLOGNESE 32
House made noodles, ground beef, tomato, ricotta cheese
RISOTTO DEL GIORNO 27

Gluten free pasta available upon request.

CONTORNI



- BROCCOLI RAAB *gf, vegan* 10
Extra virgin olive oil and slivered garlic
AMAROSO POTATOES *gf, veg* 10
with Salsa Verde
CRISPY POLENTA *gf, vegan* 10
with Pomodoro sauce
PEARL OYSTER MUSHROOMS *gf, vegan* 10
*Extra virgin olive oil, garlic, and aged
balsamic vinegar*

SALADS & SOUP



- CAESAR SALAD 17
Focaccia croutons, white anchovy, Parmigiano Reggiano
BABY LETTUCE SALAD *gf, veg* 15
*Persimmon, candied pecan, Midnight Moon goat cheese,
pickled onion, citrus vinaigrette*
*For Salads, add a wood grilled protein:
Chicken (\$8), Shrimp (\$12), or Salmon (\$22)*
ZUPPA DEL GIORNO 15

ENTREES



- NEW YORK STEAK *gf* 53
Crispy Burbank potato, broccolini, salsa verde
OAK GRILLED SALMON *gf* 39
*Cauliflower puree, Castelvetro olive,
Amaroso fingerling potato*
CHICKEN BREAST SALTIMBOCCA 35
Prosciutto wrapped and Parmigiano Reggiano risotto
SLOW ROASTED PORK SHOULDER FOR TWO *gf* 65
Creamy polenta, cauliflower floret, herbed brodo

FRANCIS'S FAVORITES

- RACK OF LAMB MADAME BALI *gf* 60
Pomegranate marinade, rice pilaf, seasonal vegetables
*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. Very tender and delicious, with rice pilaf.*



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.

Please inform your server of any food allergies. *Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.