

# 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, walnuts,  
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*  
BURBANK POTATOES *gf, veg* 10  
*with Salsa Verde*  
CRISPY POLENTA *veg* 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  
*Seasonal fruit, 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, fennel, orange, and olive*  
CHICKEN BREAST CACCIATORE 32  
*Oyster mushroom, onion, tomato, and rosemary*  
SLOW ROASTED PORK SHOULDER FORTWO *gf* 65  
*Crisply polenta and cauliflower*

## 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.