



MARKET ANTIPASTI

ASSORTMENT OF SMALL PLATES FOR THE TABLE
CHEF'S CHOICE. 26

SALUMI WORKSHOP

BEEF CARPACCIO ARUGULA, PECORINO, TRUFFLE VINAIGRETTE. 9
HOUSE-CURED SALUMI PLATE JOHN'S CHOICE. FULL 16 / HALF 8
PROSCIUTTO & MELON MELON, MINT, SAN GIACOMO SABA. 12

ANTIPASTI

ITALIAN VARIETAL OLIVES OREGANO, OLIVE OIL, PEPPER FLAKES. 4
FRITTO MISTO BABY ZUCCHINI, CIPPOLINI ONIONS, BROCCOLI DE CICCO, GNOCCHI FRITTI, BASIL AIOLI. 8
INSALATA DE MARE CHILLED BAY SCALLOPS, PRAWNS, CLAMS, BABY GREENS, LEMON & OLIVE OIL VINAIGRETTE. 8
WOOD FIRED BABY SQUID POTATOES, ROASTED PEPPERS, TOMATOES, CAPERBERRIES & PINE NUTS. 7
BURRATA STONE EDGE EXTRA VIRGIN OLIVE OIL, SEA SALT, CROSTINI. 10
GORGONZOLA DOLCE STEWED APRICOTS, WALNUTS, WILD FLOWER HONEY. 6
ITALIAN CHEESE TRIO BOHEMIAN CREAMERY CAPRIAGO, AGED PROVOLONE, PAGLIERA, THREE CONDIMENTS. 12
SLOW ROASTED CIPPOLINI ONIONS AGRODOLCE GLAZE. 5
ROASTED RED & YELLOW PEPPERS ANCHOVY VINAIGRETTE. 5
SAUTEED ROMANO BEANS TOMATO CONFIT, SLICED GARLIC, CRISPY SALUMI. 6
WOOD FIRED BABY SQUASH SALSA VERDE, MARINATED FETA. 5
BRUSCHETTA CALAMARI, CHERRY TOMATOES, CHICKPEAS. 6
CHICKEN LIVERS HOUSE-MADE BACON WRAPPED TREVISO, POTATO MOSTARDA, AGED BALSAMIC. 8

SONOMA OAK-FIRED PIZZAS

CHEF'S PIZZA TODAY'S SPECIAL. 12
RED PIZZA TOMATO SAUCE, FENNEL SAUSAGE, OREGANO, BLACK OLIVES, FOUR CHEESE BLEND, RED PEPPER FLAKES. 12
MARGHERITA PIZZA MOZZARELLA, TOMATO SAUCE, BASIL, PARMIGIANO. 13
WHITE PIZZA TREVISO, POTATO, GORGONZOLA DOLCE, ROSEMARY. 12

ADDIZIONE. 2

SONOMA FARM EGG PANCETTA HOUSE-MADE SOPRASETTA

SOUP & SALAD

ZUPPA ROASTED EGGPLANT, MARINATED FETA. 6
HEARTS OF ROMAINE PARMIGIANO REGGIANO, CHOPPED EGG, LEMON-ANCHOVY VINAIGRETTE. 9
ENDIVE & RADICCHIO SALAD TOASTED ALMONDS, GORGONZOLA DOLCE, GOLDEN RAISINS, WHITE BALSAMIC-HERB VIN. 9
ROASTED BEET SALAD CRISPY PARMIGIANO, FENNEL, MACHE, BROKEN BEET VINAIGRETTE. 8
OAK HILL FARM GREENS PINE NUTS & AGED SHERRY VINAIGRETTE, RICOTTA SALATA. 7

ENTREES

GARLIC & OLIVE OIL PRAWNS SAFFRON RISOTTO CAKE, BROCCOLI DI CICCO, TOMATO BRODO. 22
HOUSE-MADE RICOTTA GNOCCHI OLIVE OIL POACHED TOMATOES, BABY SQUASH, PINE NUTS, ARUGULA PESTO. 8/14
BUCATINI ALLA AMATRICIANA HOUSE-MADE GUANCIALE, GARLIC, ROMA TOMATOES, PARSLEY, VELLA ASIAGO. 8/14
HOUSE-MADE PORCINI MUSHROOM TORTELLI MUSHROOM-MASCARPONE FILLING, SQUASH BLOSSOMS, TRUFFLE OIL. 8/14
RABBIT PARPARDELLE BRAISED RABBIT, PORCINI MUSHROOMS, BABY CARROTS, SPINACH. 10/17
WILD LOCAL HALIBUT BORLOTTI & ROMANO BEANS, MEDITERRANEAN CUCUMBERS, CHERRY TOMATOES & OREGANO. 20
ROASTED HALF SONOMA CHICKEN BROCCOLI DI CICCO, ROASTED POTATOES, VIN SANTO JUS. 19
PORKLOIN ALLA "PORCHETTA" ROSEMARY, PANCETTA, ESCAROLE, CIPPOLINI ONIONS, PORK JUS, FENNEL POLLEN. 20
FLAT IRON STEAK ALLA FIORENTINA GIGANTE BEANS, MACHE, SALSA VERDE. 22



OPEN NIGHTLY FROM 5:30 PM WEEKEND BRUNCH 10 - 3

400 WEST SPAIN STREET, SONOMA, CA 95476

707.933.3663 WWW.ESTATE-SONOMA.COM

FOR PARTIES OF 6 OR MORE - 18% GRATUITY

WE ACCEPT VISA, MASTERCARD AND DISCOVER