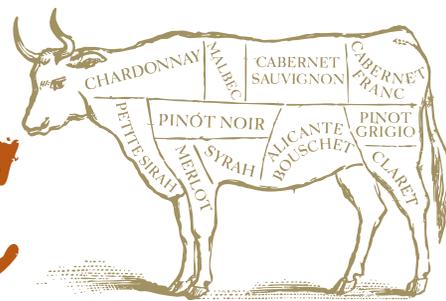


FRANCIS FORD COPPOLA WINERY, GEYSERVILLE, CA

RUSTIC



FRANCIS'S FAVORITES

PIZZA & PASTA



Authentic Neapolitan pizza



EVERYDAY CLASSICS

HAMBURGER or CHEESEBURGER <i>served with french fried zucchini, and condiments</i>	16
NEW YORK STRIP STEAK*	25
SHORT RIBS ARGENTINE STYLE* <i>tira de asado, chimichurri sauce</i>	24
GRILLED SALMON*	21
VEAL CHOP*	29
GRILLED VEGETABLES <i>with rice</i>	12
UNCLE MIKEY'S SAUSAGE SANDWICH <i>San Gennaro Style with peppers & onions</i>	12

*Served with grilled seasonal vegetables and the chef's Romesco sauce.

PIZZA LUIGINO <i>tomato, mozzarella, oregano and basil</i>	15	SPAGHETTI AL POMODORO <i>tomato sauce with basil & onions (no garlic)</i>	12
PIZZA QUATTRO FORMAGGI <i>gorgonzola, fontina, mozzarella and taleggio</i>	17	PENNE ALLA PUTTANESCA <i>tomato sauce with olives, capers, & garlic</i>	17
PIZZA SOFIA <i>arugula, prosciutto & shaved parmigiano</i>	18	SPAGHETTI CARBONARA <i>classico</i>	18
PIZZA FUNGHI E SALSICCIA <i>Italian sausage, mushrooms, mozzarella & grated parmigiano</i>	18	LINGUINE ALLE VONGOLE <i>fresh clams</i>	18
PIZZA VESUVIO <i>half-folded with ricotta, ham, and salami on the inside, mozzarella, ham, mushrooms, black olives and artichokes on the outside</i>	18	BUMBOLA CON BROCCOLI E SALSICCIA <i>broccoli rabe, italian sausage, red wine, fontina & cream</i>	18
CALZONE ITALIA <i>ricotta, ham and mozzarella</i>	17	RIGATONI & MEATBALLS	19



SALADS

CAESAR SALAD <i>house specialty Caesar—made fresh daily, created originally in our Sentinel Bldg, SF at Caesar's Grill in 1924</i>	11
ARUGULA SALAD	9
CHO CHO SALAD <i>baby spinach with bacon in Asian dressing</i>	11
MIXED GREEN SALAD <i>10</i> <i>with crumbled Gorgonzola and Candied Walnuts</i>	10
COBB SALAD <i>a meal in itself</i>	17



VEGETABLES & SIDES

SPINACH <i>sautéed in olive oil with garlic</i>	7
ESCAROLE <i>sautéed in olive oil with garlic</i>	7
BROCCOLI RABE <i>sautéed in olive oil with garlic</i>	7
WHITE BEANS	7
TABLE FRIES	7
PAN-FRIED NOODLES	7
<i>Carmine's</i> STUFFED MUSHROOMS	8
COLE SLAW	6

SPECIALTY

MAMMARELLA'S MUFFALETTA <i>New Orleans style sandwich with ham, Genoa salami, mortadella, provolone, swiss, and giardiniera</i> <i>(Quarter 10 Half 14 Whole 20)</i>	
AUNT CHRISTINE'S PETTOLE <i>(ZEPPOLE) in white paper bag</i>	3

Automatic 20% Gratuity for Parties of 6 guests or more

FRANCIS'S FAVORITES

Ask about availability and timing

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. 33

HABIT-FORMING RIBS

I worked as a busboy at a Polynesian restaurant when I was at UCLA film school. My brother had worked there as a carhop before me, and we were all crazy about their 'habit-forming' spareribs. The rumor is that a microscope was pawned for the cost of an analysis of what was 'habit-forming' about the formula. It's important to use the sauce so you have the 'sweet and savory' combination. I'd recommend first a navy grog and cho-cho salad, and a side of pan-fried noodles. 22

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. 42

MOROCCAN BASTILLA

I love Moroccan food, maybe because I enjoy the counterpoint of sweet and savory. The classic bastilla is how I judge how good a Moroccan restaurant is. Originally pigeon pie, it can also be made with small chickens. It takes a long time to cook and when you build the pie, you alternate layers of stirred broth with eggs, meat, cinnamon, and powdered sugar. This is my dream food, truly a favorite. 16

CLASSIC FIORENTINA STEAK (FOR TWO)

As served of course in Florence and in 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. 95

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 it 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. 31

CHICKEN MATTONE

This dish, alternately called chicken under the stone or brick, has become popular lately, but often too tame compared to my favorite version. You have to drive out to a restaurant on the outskirts of Rome about 45 minutes, and call ahead because this is how long it takes to prepare authentically. I went in the kitchen and watched an old man make it. Half of a chicken, its bones in but crushed, is sautéed in olive oil with a little paprika and slices of garlic and is put under an iron weight. All the fat is pressed out of it, and it's flat and crispy on the crushed bones and a little red from the paprika. It is a favorite of my kids as well. 26

MRS. SCORSESE'S LEMON CHICKEN

Marty's parents always reminded me so much of my own, that I loved to have dinner with them. Catherine was the greatest cook, and one dish of hers was my favorite. Marty can make it as well, and when he describes how it's done, he always says, "You drown the chicken in lemon juice." Then you add garlic, olive oil and plenty of fresh oregano and roast until the chicken is revealed, golden brown. 25

L'AMI LOUIS GATEAU DE POMMES

I learned to make this potato cake among many other dishes at the great L'Ami restaurant in Paris. Warning, not dietetic! The potatoes are tossed in goose fat and then pressed into a pan and cooked until crispy brown on the bottom, then put into the oven. Topped with fresh chopped parsley and garlic, it's wonderful, and I've never seen anyone in the USA make it correctly. 16

BRACIOLE WITH RIGATONI IN MEAT RAGÙ

This is a favorite from my mother, Italia Pennino Coppola. We'd have Sunday dinner all together at 4:00 in the afternoon, and when I was lucky she'd serve this. Thinly sliced beef rolled with many ingredients and tied with a string. There are many ways of making bracirole, and this is the Neapolitan style, because of the pine nuts and raisins. She always made two types together, beef and veal. Bracirole is beautiful to see and incredible to eat, as we did on Sundays, with rigatoni. 24

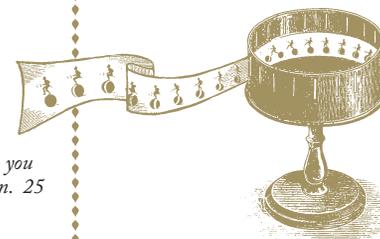
APPETIZERS

FRENCH FRIED ZUCCHINI	10
FRESH MOZZARELLA <i>8</i> <i>with pettole</i>	8
OLIVES	7
NONNA'S ANCHOVIES	8
ROASTED EGGPLANT <i>7</i> <i>with raw garlic</i>	7
SALSICCIA SECCA & SOPRESSATA <i>Salumi Basilicata style with pettole</i>	10



DESSERTS

PANNA COTTA	8
FRENCH LEMON TART	8
RUSTIC FRUIT TART	8
ITALIA'S CREAM PUFFS	8
GRANITA <i>limone, strawberry or chocolate</i>	7
CHOCOLATE MOUSSE AL 'FRANCIS FRANCIS' <i>(with or without cream)</i>	8



* 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.