From the Farm

MENU SUBJECT TO CHANGE - ASK YOUR SERVER FOR DETAILS

Charcuterie & Cheese Boards



CHARCUTERIE - \$40.00

CHEESE - \$20.00



Chef's Selectionof Cured Meats, Artisan Cheeses & House Condiments includes a bread basket

Frantoio Olive Oil & Signature Balsamic Vinegar Reduction Serves 2

Wine & Beer Pairing: 2020 Carboniste Rosé or Sonoma Springs El Valiente Mexican Pilsner Beer



Bread Basket-\$5.00

House-made bread

ASSORTMENT OF CRACKERS

ATHENA'S BLEND OIL & SIGNATURE BALSAMIC VINEGAR REDUCTION

Eggs & Eggs-\$7.00

Farm fresh eggs with Vegan Caviar Moraiolo Olive Oil Serves 1-2



A FARM SALAD-\$8.00

Seasonal Vegetables from our garden Extra Virgin Olive Oil & Balsamic Vinegar Reduction Serves 1

Soup of the Month-\$11.50



CHILLED AJO BLANCO SOUP ALMOND, GARLIC, BREAD & SHERRY VINEGAR SERVES 1 It contains Nuts.

PENDOLINO OLIVE OIL WINE PAIRING:
2020 Rose & Son

A VIBRANT WHITE CHENIN BLEND



* IL FIORELLO OLIVE OIL COMPANY *



Food & Beverage Menu

THE KITCHEN IN THE GROVE IS OPEN DAILY FROM
11 AM - 4:00 PM

Olive Oil Tastings and Farm Tours available daily by reservation

Il Fiorello Olive Oil Company

2625 Mankas Corner Road Fairfield, CA 94534 (707) 864-1529 www.ilfiorello.com

Wines & Beers by the Bottle or Glass Options subject to Change - Ask your server for More details

White Wines

Queen of the Sierra, White Wine

Glass: \$10 /Bottle: \$30

2017 FORLORN HOPE | ABV: 12.68%

GRAPES: VERDELHO, MUSCAT, AND CHARDONNAY

TASTING NOTES: CRISP CITRUS. EXCELLENT STAND ALONE SUMMER WHITE!

PAIRINGS: SEA FOOD, CHICKEN

Sparkling Malvasia Bianca, Petilliant Naturel Glass: \$12 /Bottle: \$32

2015 ONWARD WINES | ABV: 12.8% GRAPE: 100% MALVASIA BIANCA

TASTING NOTES: NOSE OF NIGHT BLOOMING JASMINE, CITRUS BLOSSOM & MELON RIND

PAIRINGS: ROAST CHICKEN, SEAFOOD DISHES, LIGHT CHEESES, PEARS

Brioche Skin Contact White 2020 Rose & Son | ABV: 12%

Glass: \$10 / Bottle: \$30

GRAPE: 35% CHENIN BLANC, 35% SAUVIGNON BLANC, 30% GRÜNER VELTLINER TASTING NOTES: BEAUTIFULLY PURE AND VIBRANT, WITH WHITE PEACH, PEAR & WET STONE

MINERALITY. A LOVELY, DYNAMIC WINE.

Chardonnay 2018 Poco A Poco | ABV: 13.2% Glass: \$12 /Bottle: \$38

GRAPE: CHARDONNAY

TASTING NOTES: PROMINENT FLAVORS OF MEYER LEMON, TART GRANNY SMITH APPLES,

MARSHMALLOW, CARAMEL, AND NUTMEG.

Sparkling Pinot Noir Rosé Glass: \$12 / Bottle: \$32

2020 SEA URCHIN, CARBONISTE WINE | ABV: 12%

GRAPE: PINOT NOIR

TASTING NOTES: A FUN & FRESH SPARKLING WINE WITH NOTES OF

WILD STRAWBERRY & GUAVA

Rosé Noir Glass: \$12 / Bottle: \$40

2021 FOLK MACHINE | ABV: 11.0%

GRAPES: GAMAY

TASTING NOTES: FRESH SEMI-SAVORY, LIGHT QUAFFABLE

Zinfandel Rosé Glass: \$12 / Bottle: \$40

2018 SKY VINEYARDS | ABV: 11.0% TASTING NOTES: FRESH, BRIGHT, LIVELY

Red Wines

Zinfandel Glass: \$12 / Bottle: \$38

2020 LIMERICK LANE, RUSSIAN RIVER | ABV: 14.9%

TASTING NOTES: BLACBERRY, DRAK CHERRY, STRAWBERRY, WET STONE, BLOOD ORANGE

PAIRINGS: BBQ & PIZZA

Nebbiolo - Giallo, Method Sauvage Glass: \$12 / Bottle: \$40

2020 IRUAI | ABV: 13.5%

TASTING NOTES: RIPE PLUM, ROSE PETALS, DRAK CHOCOLATE

Pairings: Grilled Wild Mushrooms, Polenta, Porcini & Radicchio Salad

Cinsault Glass: \$12 / Bottle: \$40

2019 ONDA BRAVA | ABV: 13.0 %

TASTING NOTES: NOTES OF JUICY CHERRY, GRAPEFRUIT, CITRUS & WATERMELON PAIRINGS: MOST SAVORY DISHES, BUT ESPECIALLY BARBECUE OR GRILLED MUSHROOMS Beers & Cider

El Valiente Mexican Pilsner

16 oz Can: \$10

SONOMA SPRINGS BREWING CO.

EL VALIENTE IS FLAVORFUL AND REFRESHING. IT IS A GREAT SUMMER BEER!

IBUs: 17 | ABV: 5.2%

Float the Day Away

16 oz Can: \$10

SONOMA SPRINGS BREWING CO.

A CRISP, CLEAN, STRAW-COLORED IPA MADE WITH CITRA, AMARILLO, AND MOSAIC.

DECEPTIVELY SMOOTH, THIS CRUSH-ABLE ALE IS PERFECT FOR ALL SEASONS!

IBUs: 43 | ABV: 7.0%

Subliminal Gold IPA

16 oz Can: \$10

SONOMA SPRINGS BREWERY

THIS AMERICAN-STYLE IPA COMBINES CRISP AND REFRESHING MALT WITH

A MIX OF HOPS TO PRODUCE FLAVORS OF GOOSEBERRY, CITRUS, & PASSION FRUIT.

IBUs: 70 | ABV: 7.5%

Olah Dubh

11.2 oz Bottle: \$9

HARVIESTOUN

ALE MATURED IN WHISKEY CASKS! CHOCOLATEY AND ROASTY WITH A BITTERSWEET

AFTERTASTE | ABV: 8.0%

Old Engine Oil

11.02 oz Can: \$9

16 oz Can: \$10

HARVIESTOUN

BLACK ALES, SLIGHTLY BUTTERED TOFFEE, DARK CHOCOLATE | ABV: 6%

Double IPA

Red Ale

RUHSTALLER BREWERY THE EMPERIC DA66 DOUBLE IPA | ABV: 8.0%

16 oz Can: \$10

RUHSTALLER BREWERY

THE AIDY RED ALE | ABV: 5.6%

Empiric IPA

16 oz Can: \$10

RUHSTALLER BREWERY | ABV: 5.0%

Scar of the Sea Cider

375 ml: \$16

2019 SAN LUIS OBISPO | ABV: 9:0%

TASTING NOTES: PIPPIN APPLES REFERMENTED WITH GRUNER VELINER GRAPE

Non-Alcoholic Beverages

Fentiman's Ginger Beer

BOTANICALLY BREWED USING NATURAL GINGER ROOT FOR ENHANCED FLAVOR, THIS

FLAVORFUL AND AROMATIC NON-ALCOHOLIC BEER A DELICIOUS KICK.

GLUTEN-FREE.

9.3 oz

Lemonade

\$5.00

HOUSEMADE LEMONADE WITH ORGANIC LEMONS 12.0Z

Iced Tea

HOUSEMADE ICED TEA WITH ORGANIC LEMON

12.0Z

Specialty Bevera ges

Signature Cocktails

\$12.00 - \$15.00

IL Florello Citrus Cello

1oz \$10.00

A DIVINE COMBINATION OF LEMONS & BUDDHA'S HAND

CRAFTED IN HOUSE. A LOVELY AFTERNOON APERTIVO.

40.0 % ABV

IL Fiorello Nocino

1oz \$10.00

TREASURED WALNUT LIQUOR. CRAFTED IN HOUSE

MADE FROM UNRIPE WALNUTS & SPICES

40.0 % ABV

VERSION 2022