

From the Farm

Charcuterie & Cheese Boards

CHARCUTERIE - \$40.00

CHEESE - \$20.00



CHEF'S SELECTION OF 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



BLISTERED SHISHITO PEPPERS-

\$5.00

LIME OIL, SEA SALT, SESAME OIL

SERVES 1



EGGS & EGGS- \$7.00

FARM FRESH EGGS WITH VEGAN CAVIAR

MORAILO OLIVE OIL

SERVES 1-2



A FARM SALAD- \$8.00

SEASONAL VEGETABLES FROM OUR GARDEN

EXTRA VIRGIN OLIVE OIL & BALSAMIC VINEGAR REDUCTION

SERVES 1



BABA GANOUSH W PITA BREAD- \$10.00



SOUP OF THE MONTH- \$11.50



CHILLED CUCUMBER GAZPACHO SOUP

MINT, MICROGREENS

SERVES 1



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 Glass: \$10 / Bottle: \$30
2020 ROSE & SON | ABV: 12%
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 Glass: \$12 /Bottle: \$38
2018 POCO A POCO | ABV: 13.2%
GRAPE: CHARDONNAY
TASTING NOTES: PROMINENT FLAVORS OF MEYER LEMON, TART GRANNY SMITH APPLES, MARSHMALLOW, CARAMEL, AND NUTMEG.

Rose

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

Double IPA 16 oz Can: \$10
RUHSTALLER BREWERY
THE EMPERIC DA66 DOUBLE IPA | ABV: 8.0%

Red Ale 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 \$5.00
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 \$5.00
HOUSEMADE ICED TEA WITH ORGANIC LEMON 12.0Z

Specialty Beverages

Signature Cocktails \$12.00 - \$15.00

IL Fiorello 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