IL FIORELLO OLIVE OIL COMPANY FROM THE FARM



OLIVE OIL TASTING

COMPARATIVE TASTING

11 AM , **1** PM, **3** PM Daily

BY RESERVATION \$25.00 per person

* Certified Extra Virgin Olive Oils

≵ Co-Milled Olive Oils

***** Balsamic Vinegar Reductions

Accompanied by

Specialty Food Pairing







10 AM Daily

BY RESERVATION

\$45.00 per person

INCLUDES COMPARATIVE TASTING !

Call for Reservations

707 864 -1529





FROM THE FARM MENU

Charcuterie & Cheese Boards

Charcuterie Board \$40.00 Cl

Cheese Board \$20.00

* Chef's Selection of Cured Meats, Artisan Cheeses

* House Condiments & Bread Basket

🚼 Frantoio Extra Virgin Olive Oil

Signature Balsamic Vinegar Reduction

Beer Pairing:Sonoma Springs El Valiente Mexican Pilsner BeerWine Pairings:2020 Carboniste Rosé Sea Urchin Sparkling

Serves 2

Special requests: Call ahead, talk to our Chef. Children's menu also available upon request.



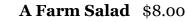


Soup of the Month \$13.50 / \$11.50

Chili With or without beef With Rustic Bread Frantoio Extra Virgin Olive Oil Wine Pairing: Semillon Little Frances Beer Pairing: Ruhstaller Empiric IPA Serves 1







Seasonal vegetables from our garden Kale, greens, pickled beets, fresh citrus Athena's Blend Extra Virgin Olive Oil Winter Fruit Balsamic Vinegar Reduction Beer Pairing: Empiric IPA Serves 1





Goat Cheese in Oil and Herbs \$10.00

Warm Olives with Herbs \$10.00

Taggaisca Extra Virgin Olive Oil, Sea Salt

Lemon Zest, Italian Herbs Wine Pairing: Riesling 2014 Precedent Winery

Beer Pairing: Float the Day Away Sonoma Springs

Serves 1

Taggaisca Extra Virgin Olive Oil Wine Pairing: Semillon 2015 Little Frances Beer Pairing: Old Speckled Hen Serves 1

Bread Basket \$7.00

House-made bread & crackers Athena's Blend Extra Virgin Olive Oil Signature Balsamic Vinegar Reduction





GELATO!

4 flavors available every day! \$ 8.00

Solive Oil Gelato, with

Lemon Co-Milled Oil & Sea Salt

