

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



FARM AND MILL TOURS

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

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 Beer

Wine Pairings: 2020 Carboniste Rosé Sea Urchin Sparkling

❖ Serves 2

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





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



Goat Cheese in Oil and Herbs \$10.00

Taggaisca Extra Virgin Olive Oil

Wine Pairing: Semillon 2015 Little Frances

Beer Pairing: Old Speckled Hen

Serves 1



GELATO !

4 flavors available every day! \$ 8.00

❖ Olive Oil Gelato, with

Lemon Co-Milled Oil & Sea Salt



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



A Farm Salad \$8.00

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



Bread Basket \$7.00

House-made bread & crackers

Athena's Blend Extra Virgin Olive Oil

Signature Balsamic Vinegar Reduction

