

# 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**

\$50.00 per person

**INCLUDES COMPARATIVE TASTING !**

❖ Call for Reservations ❖

707 864 -1529



## IL FIORELLO CHEESE BOARD

**\$20.00**

### Red Hawk Organic Triple Crème Cheese

Savory and rich, with notes of cured meats, roasted peanuts, and ocean brine behind the pungent funk.

Cows Milk .

### Pt Reyes Toma

Pasteurized Cows Milk Semi-Hard

### Red Dragon Cheese

Product of Wales Cow's Milk

Whole Grain Mustard Seeds and Welsh Ale

⌘ Serves 2



## IL FIORELLO CHARCUTERIE BOARD

**\$40.00**

### Jambon de Paris

Traditional Parisian style ham with Rosemary

### Hot Coppa

Molanari Co of San Francisco

A flavor similar to that of prosciutto, cured in brine then rubbed with cayenne pepper.

This unique traditional taste is best paired with fresh fruits and cheese or incorporated into pasta dishes.

### Fennel Finocchiona Salami

Molanari Co. of San Francisco

All pork salami with whole fennel seed, dry cured. Perfect for nibbling and pairing with a deep rich red wine.

Serves 2

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





### **Warm Olives with Herbs \$10.00**

Taggiasca 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

### **Soup of the Month \$12.00**

Vegetarian Egg Drop Soup with Farm Fresh Eggs,

Rice Noodles and Wonton Chips

Moraiolo Extra Virgin Olive Oil

Wine Pairing: 2019 Malvasia Bianca

Beer Pairing: Nomaweiss Hefeweizen

Serves 1



### **Herb & Cream Cheese Tarts \$10.00**

Fresh Garden Herbs with Cream Cheese

Taggiasca Extra Virgin Olive Oil

Wine Pairing: Sparkling Carboniste Albarino

Beer Pairing: Harviestoun Old Engine Oil

Serves 1

### **Spring Garden Salad \$10.00**

Fresh Kale, Cabbage, Lettuce,

Ancient Grains & Soft Boiled Eggs

Pendolino Extra Virgin Olive Oil

Wine Pairing: Riesling 2014 Precedent Winery

Beer Pairing: Empiric IPA

Serves 1



### **Drink of the Month \$12.00**

#### **The Spring Green**

Gin, Ginger Beer with

Farm Fresh Basil & Mint

### **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

❖ Olive Oil Gelato, with

Lemon Co-Milled Oil & Sea Salt

