



CASTELLO TOSCANO MENU

\$55 per guest

Includes our selection of house cured olives, house made breads, and olive oil for each table

Welcome to Frantoio!

We take great pride in sourcing only the finest ingredients to use in our menu. Locally produced fruit, vegetables, seafood and meat. This means you get the freshest ingredients available that not only taste amazing, they also help reduce the environmental impact of transporting food thousands of miles.

All dishes are prepared with our own award winning extra virgin olive oil, pressed at the restaurant, and all pastas, pizzas, breads and gelatos are made in house daily.

*All natural, all the time.
Buon appetito!*

Duilio Valenti, Chef



"a gem among Italian restaurants... will tantalize your taste buds."

Michelin Guide 2009



1st course - *choose one for the whole group*

ZUPPA DEL GIORNO

Daily seasonal vegetarian soup

CUORI DI LATTUGA ALLA CAESAR

Hearts of romaine lettuce, parmigiano crisp, classic caesar dressing

INSALATA CAPRESE

Vine ripe tomato and fresh mozzarella with arugula and Frantoio extra virgin olive oil

INSALATA TRICOLORE

Radicchio, arugula and Belgian endive salad with balsamic vinaigrette and parmigiano

INSALATA DI SPINACI

Baby spinach, apple-wood smoked Zoe's bacon, cipolline onion, organic aged ricotta

CARPACCIO DI MANZO

Grass fed beef carpaccio, grilled radicchio salad, shaved parmigiano, lemon emulsion

SALMONE AFFUMICATO

House smoked organic salmon, fennel-orange-sweet onion salad

2nd course - *choose one for the entire group*

RIGATONI AL RAGU DI AGNELLO

Artisan rigatoni, Red Hill Farms lamb and diced vegetables ragù, pecorino

CAPPELLI DI PRETE

House made black "priest hat" tortelli filled with day boat scallop, white wine and fresh cream sauce with shallot and capers

RAVIOLINI DI ZUCCHINE E CAPRINO

House made raviolini filled with zucchini Genovese and Sonoma goat cheese, puttanesca sauce with heirloom cherry tomato

RISOTTO AI FUNGHI DI BOSCO

Carnaroli rice with seasonal wild mushrooms, truffle oil, Italian herbs, parmigiano

GNOCCHETTI DI PATATE

House made potato and spinach gnocchi; creamy Sonoma goat cheese sauce, aged balsamic vinegar

TORTELLONI DI BIETOLA E RICOTTA

House made tortelloni filled with Swiss chard and fresh ricotta, brown butter-black truffle sauce, parmigiano



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3rd course – *choose two for the entire group*

PAILLARD DI POLLO

Grilled free range chicken breast, sautéed spinach, crispy polenta, herb infused jus

PETTO D'ANATRA

Honey roasted duck breast with wild and basmati rice, diced vegetables and balsamic-black fig sauce

SALMONE ALLE LENTICCHIE

Roasted wild salmon, braised Umbrian lentils with diced vegetables, friséé, balsamic reduction

CERNIA IN CROSTA DI RAFANO

Pacific Grouper in a fresh horseradish and herb crust, potato puree, crispy leeks, chive oil

TONNO DEL PACIFICO

Seared Albacore or Ahi tuna dusted with sun dried Porcini mushroom, roasted wild mushroom relish, herb infused olive oil and crispy polenta

FILETTO DI PORCELLO

Roasted organic berkshire pork tenderloin, cauliflower puree, crispy onions, Sangiovese wine sauce

TAGLIATA DI MANZO ALLE ERBE

Delicately sliced organic beef flat iron steak with sautéed broccoli rabe, roasted potatoes, and herb infused jus

FILETTO DI MANZO

Wood oven roasted organic beef tenderloin, sautéed asparagus, Yukon gold potato, Alba mushroom, herb-beef stock reduction

CARRE' DI AGNELLO

Oven roasted Red Hill Farms rack of lamb, spinach, crispy onions, balsamic sauce

TORTINO DI POLENTA

Polenta with sautéed broccoli rabe, roasted zucchini, tomato coulis, and olive tapenade

4th course – *choose one for the entire group*

TIRAMISU ALLA GRAPPA

Ladyfingers with espresso, grappa and mascarpone cream

TORRE DI CIOCCOLATO

Moist Valrhona chocolate cake tower

PANNA COTTA ALLE FRAGOLE

Fresh cream custard with strawberries and balsamic syrup

GELATO E FRUTTA

House made vanilla gelato with seasonal fruit and berry sauce

Illy Italian Roast Coffee, selection of Mighty Leaf Organic teas