



SCHIACCIATELLA

hand stretched pizza bread

AGLIO \$4.95

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



ANTIPASTI & INSALATE

CAPRINO CROCCANTINO \$9.95

Herb crusted crispy Laura Chenel goat cheese, baby beets, frisee salad, vin cotto

TALEGGIO E BROCCOLETTI \$9.95

Grilled crusty bread, Taleggio cheese DOP, broccoli rabe all'aglio e olio, marinated olives

ZUPPETTA DI PESCE \$12.95

Clams, mussels and calamari cooked in the wood oven, cannellini beans, tomato broth

CAPELANTE AL CRESCIONE \$13.95

Roasted day boat scallops, potato puree, Sausalito Springs watercress sauce, black truffle oil

SALMONE AFFUMICATO \$12.95

House smoked organic salmon, fennel, orange and red onion salad

CARPACCIO DI MANZO \$11.95

Thinly sliced Niman Ranch beef, arugula and parmigiano, balsamic mustard

MISTICANZE AL GORGONZOLA E TARTUFO \$8.95

Star Route mixed young lettuces, gorgonzola dolce, potato chips, white truffle oil

INSALATA DI SPINACI AL BACON \$8.95

Star Route Farm baby spinach, bacon, glazed cipolline, aged ricotta, champagne vinegar

CUORI DI LATTUGA ALLA CEASAR \$8.95

Hearts of romaine lettuce, classic creamy Caesar's dressing, crispy parmigiano

INSALATA TRICOLORE \$8.95

Radicchio, arugula & Belgian endive salad, balsamic dressing, shaved parmigiano

PIZZA DAL FORNO A LEGNA

cooked in our wood fired pizza oven

SALAME E ZUCCHINI \$12.95

Red wine salame, zucchini, fresh roma tomato, mozzarella

MARGHERITA NERA \$12.95

San Marzano tomato, oil cured mission olives, basil, mozzarella

SALMONE AFFUMICATO \$14.95

House smoked organic salmon, mascarpone, caramelized cipolline, capers

PROFUMO DI TARTUFO E FUNGHI \$13.95

Wild mushrooms, mozzarella, truffle oil, fresh herbs

PRIMI PIATTI

FETTUCCINE AL GAMBERONI \$19.95

House made fettuccine, fresh white shrimp, leeks, grape tomato, Frantoio olive oil, thyme

PAPPARDELLE DI DUILIO CONIGLIO \$15.95

Duilio's house made pappardelle with pulled braised rabbit and wild mushroom sauce, garlic-rosemary scent

RIGATONI AL RAGU DI AGNELLO \$14.95

Artisan rigatoni, ragu of hand cut braised Red Hill Farms lamb and diced vegetables, pecorino Sardo

GNOCCHETTI DI PATATE E SPINACI \$14.95

House made potato and spinach gnocchi, creamy Sonoma goat cheese sauce, balsamic reduction

TORTELLONI DI BIETOLE \$14.95

House made tortelloni filled with Bellwether Farm fresh ricotta and chard, sun-dried tomato sauce, Frantoio olive oil

SECONDI PIATTI

TROTA BROCCOLATA \$19.95

Grilled Red Trout, broccoli puree, parsnip, citrus vinaigrette

BRANZINO IN CROSTA DI RAFANO \$23.95

White seabass baked with fresh horseradish root & herb crust, potato puree, crispy leeks, chive oil

TONNO AI PORCINI \$23.95

Porcini mushroom dusted and seared Ahi tuna, polenta fries, wild mushroom relish, herb infused Frantoio olive oil

POLLO AL MATTONE \$20.95

Half free range organic chicken grilled under a brick, grilled Italian broad beans, natural jus

COSCIOTTO D'AGNELLO \$23.95

Wood oven roasted Red Hill Farms leg of lamb, braised chard, vegetable strudel, roasted garlic sauce

TAGLIATA DI MANZO \$23.95

Grilled and delicately sliced Niman Ranch flank steak, sautéed broccoli rabe, roasted Yukon gold potato, fresh herb-beef stock reduction

CONTORNI

Marinated olives \$4

Insalata verde \$4

Organic broccoli rabe aglio e olio \$5

Potato puree \$3

Pasta Bambino, Tomato or Butter \$6

**Open Monday to Sunday
5.30pm to 10pm**

152 Shoreline Highway
Mill Valley
94941

Reservations 415.289.5777

www.frantoio.com

We are proud to have been part of the Marin community for the past fifteen years. In this time we have supported hundreds of schools, groups, festivals and made many great friends.

18% gratuity added to parties of 6 or more

*Hosting a party?
Our private dining area can accommodate up to 50 people.*

Frantoio Proprietor Select

California Extra Virgin Olive Oil
375ml. (12.68oz) \$18

Our award winning olive oil is available for purchase.