



## VILLA ITALIANA

\$ 35 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



### 1<sup>st</sup> 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

### 2<sup>nd</sup> course - choose two for the whole group

#### RIGATONI AL RAGU DI AGNELLO

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

#### RAVIOLINI DI ZUCCHINE E CAPRINO

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

#### CAPPELLI DI PRETE

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

#### RISOTTO AI FUNGHI DI BOSCO

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

#### PAILLARD DI POLLO

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

### 3<sup>rd</sup> course - Dessert - choose one for the whole 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 bean gelato with seasonal fruit and berry sauce

Illy Italian Roast Coffee, selection of Mighty Leaf Organic teas

## 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.*