

CLIF FAMILY
BRUSCHETTERIA
ST. HELENA  NAPA VALLEY

709 Main Street | St. Helena, CA 94574 | 707.301.7188 | www.cliffamily.com

INSALATE

Add to any salad: *chicken \$4 *Drew's farm egg \$3

CAVALO SALAD

farm kale and cabbage, garlic anchovy dressing, pecorino and apples \$6/small \$10.50/large

TRI-COLORE SALAD

arugula, romaine hearts, radicchio, lemon, pecorino and breadcrumbs \$6/small \$9.50/large

GRANO E FAGIOLI

heirloom beans, fregola sarda, farro, broccoli rabe and ricotta salata, lemon, **EVOO** \$5.50/small \$9.50/large

CONTORNI (SIDES)

SEASONAL ARANCINI

breaded risotto with fontina and honey nut squash served with salsa Pomodoro \$6

ZUPPA

farm inspired soup in brodo, ask about today's soup
\$4.50/cup \$7/bowl

**Ask about our Italian Ramen!*

RED FLINT CORN POLENTA

Farm grown and hand-milled heirloom corn, fontina, black truffle and **EVOO** \$6

DOLCI

WARM COOKIE chocolate chip, hazelnut with Jacobsen Sea Salt \$3

BUDINO TCHO chocolate, Jacobsen sea salt, whipped cream \$5

TIRAMISU CFK espresso, mascarpone and Valrhona cocoa powder \$5



All items in green are sourced from our CCOF certified organic Clif Family Farm or from our Clif Family Kitchen Specialty Food Line

Executive Chef:
John McConnell

November 14, 2017

BRUSCHETTE

*Add one of Drew's farm eggs on top \$3

PORCHETTA

Long and Bailey Farms pig, garden herbs, red onion, aioli, pecorino \$12

PEPPERONATA

Bellwether Farms ricotta, CFK Pepper Jam, blistered Jimmy Nardello's and farm chili powder \$11

CARNI

Brandt beef brisket, guere, Calabrian aioli, pickled red onion and ruccula \$12

FUNGHI

seasonal mushrooms, fontina, chives \$12

FRESCO

roasted cauliflower, broccoli rabe, with garum and burrata \$11.50

NASHVILLE HOT CHICKEN

breaded Mary's Organic chicken thigh, farm slaw, hot sauce and dill pickles \$12

ROTTICERIA

POLLO ARROSTO

Mary's Organic chicken, rosemary, lemon
\$11.50/half order \$20/full order

HOT LINK

Cajun-style hot link, pretzel bun, farm sauerkraut, hot sauce \$8.50