

# AFFRONTI

COURTYARD • DINING • WINE BAR

## small plates

nonna's deviled egg 1.      house-marinated olives 4.25      shrimp cocktail 5.25      stuffed pepper 3.25

warm octopus- house-made chorizo, marble potato, piquillo pepper, olive, marjoram & wilted frisse	9.25
stuffed portobello mushroom- with shallot, thyme & parmesan	6.
bruschetta- grilled rustic baguette with herbed goat cheese & green olive relish	7.75
pinchito chicken empanadas- with spanish-curry & manchego, wrapped in sourdough crust, romesco	6.5
mezze plate-dolmades with currant, pine nut & fennel; hummus with spiced pita chips; house-marinated olives	8.75
crepelle ai pepperoni- thin pancakes filled with roast pepper, sweet onion, goat cheese & herbs, basil pesto	7.25
cheese plate- three artisan cheeses with house-made crackers, local honey & spiced nuts	14.75
house-made charcuterie- p�ate, coppa & rilette with mustard, crostini & house-made pickles	15.25
today's soup	7.

## salads

affronti caesar- chopped romaine, grana padana & parmesan crouton	8.25	
nicoise- house-cured tuna, olives, tomatoes, green beans, potatoes, hard-cooked egg & greens	13.25	
life is just a bowl of. . . fresh cherries, toasted almonds, gorgonzola, mixed greens & blue cheese vinaigrette	12.75	
organic mixed greens- with marinated tomatoes & sherry-dijon vinaigrette	6.75	
<b>add- 4.5 each</b>		
marinated fresh mozzarella	wine-poached prawns	natural chicken breast

## panini (just for lunch) **8.75 each**

roast tri-tip -or- portobello, roast pepper, gorgonzola & caramelized onion  
house-cured tuna salad, lemon-caper aioli & fontina cheese  
corned beef, shredded cabbage, gruyere & special sauce  
mozzarella, basil & tomato pestos  
ham, gruyere & dijon

## large plates

herb roast chicken- poussin with herb de province pistou, baby carrots and mashed potatoes	13.75
local fish tagra- baked with chermoula sauce & green olives; black chic peas, swiss chard, tomato & pistachio cous cous	13.5
roast vegetable lasagna- peppers, eggplant & tomato with 3 cheeses, house-made pasta & roasted pepper sauce	12.25
piment�n prawns- saut�ed with garlic, white wine & smoked paprika; roast pepper polenta & escalivada	13.25
spaghetti con pollpetti- spicy beef, pork & veal meatballs with spaghetti, marinara & parmesan	12.75
grilled pork chop- sweet & tangy cabbage, sugar snap peas & warm potato-bacon salad	14.5
house-made sausage- pepperonata, cannellini beans & radicchio	14.25

## sides 6.

sugar snap peas & mint	escalivada	moroccan glazed carrots
tunisian morshan stew	roast pepper polenta	mashed potatoes

hours: thursday thru monday starting at 11:30am (sunday brunch at 10:30am)  
235 healdsburg ave. just down the walkway between la crema tasting room & la coupe sauvage

[www.affrontihealdsburg.com](http://www.affrontihealdsburg.com)  
707-431-1113 for reservations