

bits & bites	
warm garlic confit	3.5
nonna's deviled eggs	1.5 ea
stuffed piquillo pepper	3.75
house-marinated olives	4.25
shrimp cocktail w/ house-made sauce	4.75
toasty bruschetta	2.75ea
sundried tomato, gorgonzola & walnuts	
herbed fresh goat cheese	
basil pesto & parmesan	
white bean & rosemary	
tapenade & manchego	
flakey tartine	4.75ea
mushroom, bacon & thyme	
apple, gorgonzola & muhammara	
anchovy, olive & caramelized onion	
fresh mozzarella, roasted garlic & sundried tomato	
panini (just for lunch)	9.75
coppa –or– portobello, goat cheese & tapanade	
chicken breast, manchego & romesco	
mozzarella, basil & tomato pestos	
ham, gruyere & dijon	
full-sized salads	6.25
organic mixed greens with sherry-dijon vinaigrette	
mix ins	3.5 ea
fennel & mint	
cherry tomato & cucumber	
marinated mozzarella	
wine-poached prawns (3)	
natural chicken breast	
classic caesar- romaine, parmesan & croutons	8.25
nicoise- house-cured tuna, olives, tomatoes, green beans, potatoes, hard-cooked egg & mixed greens	13.25
blt - bacon, frisee, tomatoes & brioche croutons w/ creamy roasted garlic	10.75
sides (just for dinner)	6.ea
slow-cooked romano beans	parmesan polenta
tomato provençal	mashed potatoes
agrodulche eggplant	roast summer squash

today's additions	
bruschetta	2. for 5
marinated fennel & pistachio	
tartine	4.75
eggplant caponata & fresh goat cheese	
creamy pâté	6.25
house pickles, dijon & toast	
beef carpaccio	7.25
thin-sliced, natural beef w/ apple-fennel slaw & caper berries	
garden in the shade	11.75
tender-braised octopus, shaved fennel, navel oranges, nicoise olives, verjus-shallots & frisee	
cheese plate	13.75
triple crème brie (cow) <i>marin cheese co.</i> , wine washed 'drunken goat' (goat) <i>spain</i> , pecorino pepato (sheep) <i>bellweather farms</i> ; with accompaniments	

single small plates	
artisan-cured meats- salami, coppa or bresaola	4.5ea
country pâté- cornichon, grain mustard & toast	6.5
panzerotti- mini calzones filled with sausage ragu & parmesan	5.5
stuffed portobello mushroom- parmesan cheese	6.
rilette- slow-cooked pork, house pickles & toast	5.25
soup of the day	6.
something bigger (just for dinner)	
garlic prawns- roasted red peppers & rice	13.75
chicken roulade- fresh herbes de provence, roasted garlic & slow-cooked romano beans	14.75
house-made sausage- peperonata & polenta	14.25
local fish en papillote- braised fennel, tomato provençal & mashed potatoes	13.5
eggplant parmesan- baked with marinara sauce, fresh mozzarella & parmesan	12.75
sweets	6.
lemon tartlette	
chocolate terrine	
apple galette	
ala mode add 3.	
saffron panacotta	
affronti sundae w/cabernet-chocolate sauce & cinnamon pinenuts	
gelato	3.scp
valrhona chocolate	
tahitian vanilla	
strawberry	
w/ feuilletine add 1.5	
sorbet	
white peach & champagne	

hours: wednesday thru monday starting at 11:30am
sunday jazz brunch & live music every thursday night
235 healdsburg ave. just down the walkway between la crema tasting room & la coupe sauvage
www.affrontihealdsburg.com
707-431-1113 for reservations