

VIN ANTICO

OUR STORY: WE ARE COMMITTED TO LOCAL, SUSTAINABLE FARMING AND USE ORGANIC FOODS WHEREVER POSSIBLE. OUR FOOD IS ALWAYS SEASONAL AND OUR MENU CHANGES OFTEN.



SHARED PLATES

HOUSE MARINATED OLIVES
TAGGIASCHE, CERIGNOLA AND
CASTELVETRANO — 7

1 DOZEN OYSTERS OF THE DAY - 32
1/2 DOZEN RAW — 16
POMEGRANATE MOLASSES MIGNONETTE

CRISPY BRUSSELS SPROUTS
LEMON & POMEGRANATE SEEDS - 10

CAPONATA CROSTINI
EGGPLANT, CAPERS, GARLIC, GREEN OLIVES
TOMATOES, HERBS AND PINE NUTS — 12.5

SEARED MAINE SCALLOPS
CAULIFLOWER SOUBISE,
PICKLED CHANTENAY CARROTS
HAZELNUT HONEY GASTRIQUE — 16

TRIO OF MEATBALLS WITH SOFRITO SAUCE
(A BLEND OF PORK & BEEF)
WHITE CHEDDAR & PARMESAN — 12.50

FROMAGE PLATE

BLEATING ♥ CALIFORNIA'S 'FAT BOTTOM GIRL'
Lightly washed raw Sheep's Milk
CYPRUS GROVE'S MIDNIGHT MOON
6 month aged goat cheese with a caramel finish
POINT REYES FARMSTEAD TOMA — COW'S CHEESE
Smooth light buttery flavor with a grassy tang finish
PEAR CHUTNEY, DRIED DATES - 21
*GLUTEN FREE....EXTRA CRACKERS — 1.5

ANTICO FLATBREAD

ITALIAN SAUSAGE, KALAMATA OLIVES
LAURA CHENEL CHEVRE, CALABRIAN CHILIES
CABERNET SHALLOT PUREE, PURPLE ONIONS -17

SIDES

SAUTÉED RAINBOW CHARD
WITH GARLIC & WHITE WINE - 6

CIABATTA GARLIC BREAD
WITH PT REYES BLUE -5

KENNEBEC HOUSE FRIES
HARISSA AIOLI
HOUSE MADE TOMATO JAM — 7

SALADS

HEARTS OF ROMAINE SALAD
CRISPY BACON, BLUE CHEESE CRUMBLE,
DIJON CHAMPAGNE VINAIGRETTE, PICKLED
RED ONION, HERBED CROSTINI — 12.5

HAWAIIAN SHRIMP SALAD
WITH FRISEE, LITTLE GEMS, HEIRLOOM RADISHES,
PARSLEY, CHIVE, CHERRY TOMATOES
LEMON SUMAC VINAIGRETTE — 16

DINO KALE CAESAR SALAD
PINK LADY APPLES, TOASTED ALMONDS,
PARMESAN, CROUTONS - 15

WINTER CITRUS SALAD
LAURA CHENEL GOAT CHEESE,
DRIED CRANBERRIES, CAVA CAVA,
ORANGE SEGMENTS, TOASTED PISTACHIOS
OVER MIXED GREENS,
GINGER CINNAMON VINAIGRETTE — 14
MAY CONTAIN GRAPEFRUIT

ENTREES

FISH OF THE DAY - MP

NEW ZEALAND LAMB CHOPS
OVER PARSNIP PUREE WITH
SAUTÉED SWISS CHARD, LAMB JUS - 30

GRILLED PORK CHOP
GRILLED KING TRUMPET MUSHROOMS
SAFFRON GARLIC MASHED POTATOES,
RED WINE SHALLOTS - 28

PETALUMA FARMS ORGANIC 1/2 CHICKEN
CRISPY HARISSA POTATOES, PINE NUTS,
GRILLED MARINATED FRISSEE — 22
Please allow 20 minutes

PORCINI MUSHROOM RAVIOLI
WILD MUSHROOM MEDLEY,
LEMON CREMA WITH A TOUCH OF SHERRY - 20

FARMERS MARKET BROWN RICE RISOTTO
BUTTERNUT SQUASH, BLOOMSDALE SPINACH,
FENNEL, RED ONION, PANCETTA,
CRISPY LEEKS — 18.50

SEASONAL VEGETABLE SAUTÉ
SEA SALT, PARMESAN, EVOO, — 14

DA BURGER

MINDFUL MEATS OF MARIN ON TOASTED
BORDENAVE'S BUN, PT REYES BLUE CHEESE
BACON LEEK JAM, HOUSE MADE PICKLES
ARUGULA, TOMATO
KENNEBEC FRENCH FRIES - 20

VIN ANTICO EXECUTIVE KITCHEN TEAM
CHEF MICHAEL BRADY, DONNY DE LEON, AARON HADALA, MARVIN ALVARADO

FARMS WE SOURCE FROM: IACOPI FARMS, COWGIRL CREAMERY DESANTOS FARMS MINDFUL MEATS OF MARIN, POINT REYES,
FARMSTEAD CHEESE, ROYAL HAWAIIAN SEAFOOD, KING OF MUSHROOMS, TOMATERO FARMS, MASANI,
ZUCKERMAN'S FARM, ONGARO FARMS, TOMALES BAY CHEESE CO

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