

Ciao Amici, Welcome to the Onotria Gazette

Friends, Onotrians, Countrymen, lend me your ears.

New Seasons, New Delights

With summer on the horizon, in addition to our usually scheduled broadcasts and new menus, we will be announcing some sensational seasonal selections from the earth and sea.



We have unique partnership with the San Juan Ecology Center.

Our collaboration and support,

Will be part of our menu items, from seasonal lettuce, vegetables and more.

Keep local Kepp healthy.

Frutti di Mare



Onotria have taken vantage of the new resources available, direct from the boat to our tables.

- Live Sea Scallops, Crudo or Baked they are amazing
- *Live Razor Clams are on the ways to us

Save the Date ... and some room for dessert!

Saturday May 4, 2024, at 6:30 pm

Fantastic food and wine event.

:Wines

From Sicily Mount Etna Bianco,
Premier Cru Red Burgundy

Beaune Chateau 2018

Chianti Classico Isole e Oleana
2020

Brunello di Montalcino Altesino 2019

Food Featuring

Sea Scallops crudo lemon dressing

Linguine e Vongole Razor clams

Bistecca di Tonno olives red wine

Gelato

Reservations required.

\$110 per guest plus tax and Gratuity.

email and massimo@onotria.com



949-7356761

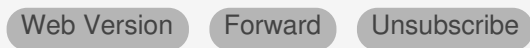
* <https://onotria.com/>

* IG and FB: @onotria

**Ci Vediamo Presto,
Caro Massimo e Bella**



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