
CafeOliveto Dinner

5:30 pm till closing March 12, 2010

Salads/Antipasti/Contorni

Roasted beets, cucumber, and fresh goat cheese 6.

Shaved fennel, navel orange, and mint 6.

Cauliflower, Pecorino cheese, and green garlic 6.

New potatoes, cardoons, and anchovy 6.

Mozzarella di bufala 6.

Any two of the above dishes, 10.; any three, 14.50

Garden lettuces vinaigrette 9.50

Soup: Cicerchia bean with Gerbino new olive oil 8.50

Tart: caramelized red onion, Blu del Moncenisio cheese, and rosemary (while available) 5.

Agricola Farm grass-fed beef tongue, artichokes, and beets 10.

Warm potato and caramelized onion *torta* 4.

Oliveto flat bread with Regina olive oil and Parmesan cheese 4.50

Almonds and marinated olives 3.

Oliveto salumi: Basque, *rustica*, *soppressata*, *finocchiona*,
and *crispone* 18./platter

Hot dishes, main courses, pastas

Cannelloni of artichokes, green garlic, and asparagus 14.50

Swordfish with crispy potatoes and olive fennel sauce 16.

Soulfood Farm hen *paillard* with pea green-potato gratin 15.

Trompetti al forno with Riverdog Farm pork sausage *ragù* 15.

Crostone of Monterey Bay squid, Cicerchia beans, and *aioli* 12.50

Braised Agricola Farm grass-fed beef with *polenta* and chicories 15.50

Pizzas from the wood oven

Peperoncino sausage, red onion, and arugula 15.50

Napoletana: anchovies, hot peppers, and oregano 15.

Wild mushrooms, shallots, and thyme 16.

Asparagus, green garlic, and Pecorino cheese 15.

Luganega sausage, garlic, and radicchio 15.

Farm egg and arugula 15.50

Add-ons: +*pancetta* 2. +anchovies 2. +farm egg 2. +olives 2.

Desserts

Star Ruby grapefruit sherbet 7.

Blood orange ice cream 7.50

Bread pudding with orange caramel sauce 8.

Chocolate, apricot, and Alkermes liqueur *zuppa inglese* 8.

Bittersweet chocolate cake 8.

Panforte di Siena: scuro o bianco 3.

House cookies

Almond-anise *biscotti* (3) 1.50

Chocolate-dipped coconut macaroon 1.50

Chocolate-almond cookies (3) 1.50

Cardamom-cashew cookies (2) 1.50

Cookie plate 3.50

