

Summer Dinner

August 10, 2019

Antipasti

- Basket of Acme Bread *levain* and Community Grains long-fermented 100% whole wheat bread 3.
- *Crudo of Magruder beef with capers, pickled ramps, Calabrian chili, *ricotta salata*, and mustard seed crisp 15.
- Butter-poached Burgundy snails with Crimini mushrooms, *salsa verde*, and *pangrattato* 16.
- Salad of strawberries, cherry tomatoes, nectarines, red onion, and basil; old *aceto balsamico* 14.
- Salad of Mission figs, pickled Chanterelle mushrooms, Jalapeño pepper, fried shallots, *pancetta* vinaigrette, and cured yolk 16.
- Salad of mustard greens and radicchio with oil-poached albacore, *bagna cauda*, marinated Early Girl tomatoes, pickled pistachios, and pole beans 15.
- Garden lettuces vinaigrette 10.
- Soup: chilled Canary melon and almond *gazpacho* with Brentwood corn *salsa* 12.

Pastas

- Frascatelli alla bolognese* 18.
- Chestnut *tagliatelle* with Magruder brisket *ragù* and *ricotta salata* 21.
- Rigatoni* with peaches, Tuscan sausage, *mastorazio* cheese, and basil 21.
- Linguine verdi* with asparagus, white shrimp, smoked *pancetta*, and tomato 23.
- Radiator* with Maitake and Lobster mushroom *ragù* and English peas 22.
- Doppio ravioli* of sweet corn and *squacquerone* cheese with Chanterelle mushrooms and squash blossom butter 23.
- Fairy Tale eggplant *cappelletti* with “merguez” sausage, Jimmy Nardello peppers, and mint 22.
- Spaghetti* with Jersey milk *mozzarella*, oregano, chili, and tomato 20.

Main course

- Steamed *broccoli di ciccio*, creamed spinach, lemon, black pepper, and *ricotta salata* 22.
- *Pan-roasted chicken breast with artichokes, Romano beans, *peperonata*, and *harissa verde* 29.
- *Charcoal-grilled brown butter-aged pork with corn *crema*, peaches, Padrón peppers, basil, and plum *agrodolce* 34.
- Pan-roasted bay halibut with Jimmy Nardello pepper *crema*, fingerling potatoes, Castelvetrano olives, and Morel mushroom jam 33.
- *Charcoal-grilled Piedmontese ribeye with eggplant *crema*, braised radicchio, cherry tomatoes, and *bagnet verd* 39.

An 18% pre-tax Service Charge will be added.

*Items served raw or undercooked, or contain or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, fish, shellfish, poultry or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Oliveto