

Oliveto rosticceria*

February 16, 2019

Rosticceria* 19. – price includes choice of two side dishes

Meats

Achiote beef stew with potatoes, carrots, onions, ocelery, and parsley

~or~

Roasted chicken with olive-chive-oregano-garlic salsa

~or~

Roasted pork shoulder with Calabrese sauce

Choose two:

- ❖ Community Grains Floriani red flint corn polenta
- ❖ *Broccoli di ciccio* with olive oil and chili flakes
- ❖ Butternut squash with butter and cinnamon
- ❖ Brussels sprouts with garlic and olive oil

Side dishes 4. (when purchased alone)

Sources for our roasted and braised meats: beef – Magruder Ranch, Mendocino; Piedmontese • chicken – Hoffman Farm, San Joaquin • pork – Heritage

Non-Meat Items and Starters

Berbere red lentils with onions, carrots, celery, pine nuts, *broccoli di ciccio*, mushrooms, and orange *agrumato* 11.

Goat cheese *croquettes* with mustard greens and fresh apple-currant-cilantro-lime salsa 12.

Roasted beets with arugula, toasted almonds, and red wine vinaigrette 6.

Roasted cauliflower with lemon, garlic, and anchovy dressing 6.

Insalata mista: lettuces, apple, Gorgonzola, red onion, and red wine vinaigrette 11.

Soup: *minestra* of three beans, onion, celery, garlic, mushrooms, green onions, and Parmesan cheese 9.

Almonds and marinated olives 5.

Baked pasta 17.: *lasagne alla bolognese*

vegetarian *cannelloni* – with roasted cauliflower, caramelized onions, thyme, and *ricotta* and Parmesan cheeses

Fish *Cioppino di pesce e molluschi* – rock cod, shrimp, clams, and mussels in fish broth with *aioli* and cilantro 21.

Pizze (10-inch)

Our doughs are made of Community Grains hard white winter wheat, extra-fine milled, grown by Fritz Durst.

Butternut squash, garlic, sage, cream, and goat and Parmesan cheeses 13.50

Sausage, tomato sauce, caramelized onions, and Fontina and Parmesan cheeses 13.50

Napoletana: tomato sauce, anchovies, chili flakes, oregano, and *mozzarella* and Parmesan cheeses 13.

Pizza Margherita: tomato sauce, house-pulled *mozzarella*, and basil 12.50

Add-ons: anchovies 2.50 farm egg 2. olives 2.

Desserts

Salted caramel ice cream 9.

Chocolate cake with *crème fraîche* sherbet 9.

Maple syrup custard bread pudding with brown sugar caramel 8.

House cookies

Cherry-cocoa nib *biscotti* 1.50

Chocolate-dipped coconut macaroon 1.50

Whole wheat chocolate chip cookie 1.

Available to our customers: locally farmed, organic, fresh house-made pork lard 8./pint (see your server)

***rosticceria:** storefront eating place purveying, among other ready-to-eat foods, freshly roasted or braised meats; a tavola calda