

Summer Dinner

July 18, 2018

Oliveto's first Underdog Menu

English Menu: chilled *vellutata* of watercress and English peas with dill yogurt; bangers and mash--two traditional English sausages and mashed potatoes; and spotted dick with *creme anglaise* 40. per person

Bread available upon request. 2.

Antipasti: smaller items, soup, salads

Crudo of Magruder bison with black garlic, pickled Porcini mushrooms, and Taggiasca olives 15.

Crudo of bigeye tuna with Black Splendor plums, Serpentine cucumber, avocado, and *harissa verde* 16.

Antipasto of Charentais melon and house-cured *culatello* with pickled Walla Walla onions and Listada di Gandia eggplant 16.

Salad of Little Gem lettuces with tuna belly *conserva*, cherry tomatoes, *haricots verts*, and Leccino olives 16.

Salad of peaches, strawberries, Mini Charm tomatoes, lime, red onion, and purple basil 16.

Garden lettuces vinaigrette 10.

Soup: chilled *vellutata* of watercress and English peas with dill yogurt 13.

Primi

Red winter wheat *penne alla bolognese* 18.

Tajarin with Chanterelle mushroom *ragù* (while available) 20.

Spaghetti neri with Georgia white shrimp, tomato, Calabrian chili, garlic, and lemon 19.

Parsnip *tortellini* with squid, nectarines, mint, and chili 20.

Agnolotti dal plin with Perigord truffle butter 19.

Rigatoni with Tuscan sausage, peaches, and basil 19.

Butterball potato *gnocchi* with short rib *ragù* and *ricotta salata* 20.

Ditalini with sardines, *broccoli di ciccio*, Midnight Moon goat cheese, and squash blossoms 19.

Secondi: grills, sautés, roasts, and rotisserie

Crispy saffron *panisse* with *ragù* of artichoke and Patty Pan squash; Pecorino cheese *fonduta* 26.

Pan-seared bigeye tuna with *pancetta*-stewed apricots, *broccoli di ciccio*, Butter beans, and chili-citrus preserve 34.

Pan-roasted chicken *rolata* with Maitake mushrooms, Treviso radicchio, and Tokyo turnips; Bing cherry-artichoke *caponata* 29.

Charcoal-grilled pork porterhouse with Brentwood corn *crema*, *haricots verts*, and Yukon Gold potatoes; Calabrian chili *salsa* (while available) 33.

Charcoal-grilled Magruder beef ribeye with black garlic-celeriac purée, salad of Serpentine cucumbers, Sungold and Mini Charm tomatoes, and Castelvetro olives 39.

Contorno: Fried Padrón peppers with Maldon salt and lemon 8.

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

Our produce, grains, meat, eggs, and fish come from: Blue Egg, Orinda; Bournhonesque, Monterey; Community Grains, Oakland; Dirty Girl Produce, Santa Cruz; Full Belly Farm, Guinda, Yolo; Riverdog Farm, Guinda, Yolo; Star Route Farm, Bolinas, Marin; Front Porch Farm, Mendocino; Devil's Gulch Ranch, Marin; Heritage Foods; Henpenn, Napa; Hoffman Farms, San Joaquin Valley; Liberty Poultry, Sonoma; Magruder Ranch, Mendocino; Monterey Fish, Pier 33, San Francisco; Paine Farm, Sonoma; Watson, Napa.

Oliveto