

Spring Dinner

May 17, 2019

Bread available upon request 2.

Starters: smaller items, soup, salads

*Smoked Santa Cruz salmon, strawberries, ramps *aioli*, jalapeño, buttermilk, and *agretti* 16.

Pork liver *pâté* with pickled mustard seed and huckleberries, greens, and *crostone* 16.

Spring salad of shaved carrots, Parmesan cheese, English peas, asparagus, sunflower sprouts, King Trumpet mushrooms, and cilantro yogurt 16.

Little Gem lettuces, snap peas, and Cipolline onions with avocado-buttermilk dressing, *ricotta salata*, and roasted pistachios 17.

Mizuna with marinated artichokes, white anchovie, fresh goat cheese, and sherry vinaigrette 16.

Garden lettuces vinaigrette 10.

Soup: chilled *vellutata* of asparagus and English peas with horse-radish *crema fresca* and smoked-Parmigiano olive oil 14.

Pastas

Spaghetti aglio e olio 19.

Trompetti with squid, nectarines, and mint 25.

Lumache with King Trumpet mushroom *ragù* and *gremolata* 24.

Potato *gnocchi* with duck *salsiccia ragù*, *costata romanesco* squash, and *ricotta salata* cheese 24.

Swordfish *rotolo* with tomato and *salsa verde* 22.

Pork and Morel mushroom *tortelli* with *fiore sardo* cheese, ramps, breadcrumbs, and *sugo* 24.

Spaghetti neri with Georgia white shrimp, tomato, Calabrian chii, garlic, and lemon 26.

Rigatoni with peaches, Tuscan sausage, and basil 25.

Occhi of *stracciatella* with asparagus and Morel mushrooms; preserved Meyer lemon 25.

Main course: grills, sautés, roasts, and rotisserie

Roasted carrots, *fregola*, Midnight Moon goat cheese, Morel mushrooms, and Fava beans with *romesco* sauce 27.

*Charcoal-grilled pork porterhouse, burnt bleu cheese, slow-cooked onions, turnips, and *sugo* 34.

*Pan-roasted chicken breast with Morel mushroom *crema*, snap peas, early summer squashes, and lemon-caper *spumante* 28.

*Halibut with ramps, asparagus, artichoke *crema*, and charred Fava bean-basil *salsa* 35.

*Charcoal-grilled Magruder ribeye, beef merguez "hash," Maitake mushrooms, Robiola cheese, old *aceto balsamico* 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