

We will be closed beginning March 17 for a shelter-in-place mandate that includes Alameda County.

# Late Winter Dinner

March 16, 2020

Get food delivery by Caviar or Chow Now, or add your name to our email list and receive notification of special To-Go dinners for curbside pickup. [oliveto.com](http://oliveto.com)

Oliveto offers food for pickup and delivery, 7 days a week, 11:30 - 9:00. See our website and click on "online ordering" and the time you wish to receive the food for our current menu.

## Antipasti

- Basket of Acme Bread *levain* and Community Grains long-fermented 100% whole wheat bread 3.
- \*Kumamoto oysters on the half shell with lemon and *mignonette* 16.
- Pancetta*-wrapped pork *terrina* with turnip *crema*, stoneground mustard, and apple salad 14.
- Oil-poached albacore, fennel cream, and Castelvetro olive-*haricots verts* salad 15.
- \**Crudo* of Magruder beef with citrus chili preserve, black garlic, oregano and *ricotta salata* cheese 16.
- Little Gem lettuces with *mortadella*, citrus, Gorgonzola cheese, sunflower seeds, and burnt honey vinaigrette 15.
- Arugula with Asian pear, lemon, shaved Parmesan, *boquerones*, and sultana-pine nut *salsa* 14.
- Garden lettuces vinaigrette 10.
- Soup: *vellutata* of parsnips and celery root with Manila clam *salsa verde* 12.

## Primi

- Vesuvio* with bay squid, *prosciutto*, and pistachio nuts 23.
- Hay ash *tajarin* with white asparagus and Ossetra caviar 25.
- Pimentón *fusilli* with shrimp, tuna, capers, Castelvetro olives, and Parmesan cheese 24.
- Sweet potato *gnocchi* with braised rabbit and fava leaf *pesto* 23.
- Mezzaluna* of "merguez" sausage with English peas, yogurt, and mint 23.
- Linguine al nero di seppia* with Dungeness crab, Calabrian chili, tomato, snap peas, and lemon 24.
- Agnolotti dal plin* of lamb with Pecorino cheese 22.
- Strozzapreti* with artichoke *ragù*, basil, fennel pollen, and Parmesan 23.
- Taleggio-stuffed *pappardelle* with sage, Pecorino cheese, and old *aceto balsamico* 22.

## Secondi

- \*Bigeye tuna with Butter bean *crema*, Tuscan sausage, Lacinato kale, Manila clams, and *salsa verde* 34.
- Chicken breast with sweet onion, *broccoli di ciccio*, Yellowfoot mushrooms, baby carrots, and green garlic *salsa* 27.
- \*Charcoal-grilled Piedmontese ribeye with potato *gratinata*, Swiss chard, green peppercorns, and Black Trumpet mushroom *crema* 39.
- P.E.I. mussels and "merguez" sausage with garlic *confit*, Floriani red flint *polenta* "French fries," and romesco sauce 25.
- Contorno:** Nantes carrots, Cipolline onions, *harissa*, old *aceto balsamico*, and *ricotta salata* cheese 14.

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*