

# MENU FOR AUTUMN SAUSAGES AND *CHOUCROUTE GARNI*

October 9, 2002

## Antipasti and Salads

Bitter Greens with French Butter Pears and House-Cured *pancetta* 13.50

'Galactic' and 'Tango' Lettuces with Gorgonzola and Walnuts 13.50

*Prosciutto* with Knoll Farm White Figs 14.00

Romaine Hearts with Anchovy, Lemon, and Parmesan 13.50

Garden Lettuces Vinaigrette 8.00

## Primi Piatti

Fennel and Carrot Soup 8.00

Potato Gnocchi with Local Chanterelle Mushrooms and Sage 15.50

Agnolotti of Veal 15.00

Radiatore with Spicy Lamb *sugo* 14.00

Tagliatelle with Brown Butter and Sage 12.00

Strozzapreti *alla Bolognese* 14.00

Spaghettini with Monterey Bay Squid, Manila Clams, and Mussels 13.50

Pappardelle with Braised Rabbit 14.50

## Salumi

*Toscana salame* 8.00

*Soppressata* 7.00

*Salametto* 6.50

*Felino* 6.50

*Bresaola* 9.00

*Prosciutto* (16 months) 11.00

Platter of All 21.00

## Pâtés

Rabbit 6.00

Duck Liver 6.00

*Campagnola* 6.00

*Ciccioli* 6.00

Platter of All 16.00

## Fresh-Grilled Sausages

(Served with Fresh Cannellini Beans)

Calabrese (hot!) 9.00

Sweet Italian 9.00

## Other Cooked Dishes

Blood Pudding with Sautéed Apples and Fried Potatoes 8.00

## Grills, Sautes, and Rotisserie

Spit-Roasted Top Sirloin of Beef 28.00

Spit-Roasted and Grilled Watson Farm Lamb 28.00

Spit-Roasted Belly of Pork, Roasted Onions 26.00

Wild Steelhead with Chanterelle Mushrooms and Leeks 26.00

Columbia River Sturgeon with Black Olives, Buckwheat Greens, and Nettles 26.00

*Timballo* of Pigeon, Shellbeans, and Risotto with Old *balsamico* 24.00

## Vegetable Side Dishes

Braised Turnip Greens 3.75

'Yellow Finn' Potatoes Cooked with Pork Cracklings 3.75

Young Braised Carrots with Herbs 3.75

## Artisan Cheeses

*Fontina Val d'Aosta,*

*Brescianella*

*Acquavite,* and *Robiola*

11.50

***CHOUCROUTE GARNI: VARIOUS SAUSAGES, PORK CONFIT, FRESH BACON, BRAISED SAUERKRAUT 32.00***

The logo for Oliveto, featuring the name in a stylized, cursive script.

Corkage: \$18; two-bottle limit per table. A 15% charge may be added to parties of eight or more.  
Kindly refrain from using cellular phones in the dining room.  
Visit our website-- [www.oliveto.com](http://www.oliveto.com)