

Summer Dinner

July 3, 2009

Antipasti and salads

Affetati misti: lonza, salame, crespone, and fino
18.50

*Crostini misti of Jones Farm rabbit confit, peach
mostarda, and Porcini conserva* 13.50

Guru Ram Das Farm figs with radicchio and
Oliveto *splaccia* 14.

Monterey Bay sardines in Santa Rosa plum and
Gerbino *rosato saor* 12.50

Smoked *mozzarella di bufala*, summer squash,
pine nuts, and basil 12.50

Poached Soul Food Farm hen *tonnato* with capers
and celery heart 12.50

Crostone of Monterey Bay squid braised in Gerbino
rosato with basil and Monti Iblei olive oil 13.

Nervetti alla giardiniera 10.50

Frisée with shaved radish, cucumber, celery, and
avocado vinaigrette 11.50

Salad of *haricots verts*, fresh Cranberry beans, and
Terra Firma Farm cherry tomatoes with sherry
13.50

Garden lettuces vinaigrette 9.50

Soup and pastas*

Minestra of cauliflower 9.50

Whole wheat *penne* with *pesto genovese* and Blue Lake beans
10./17.

Tagliatelle with Jones Farm rabbit *ragù* 11./18.

Chicche with fresh Porcini mushrooms and garlic 12./19.

Stradette di Meliga with leek cream and aged Provolone cheese
10./17.

Whole wheat *orecchiette* with roasted Sunburst squash,
hot pepper, and garlic 10./17.

Spaghetti with American mackerel *bottarga* and garlic 11./18.

Strozzapretti with spicy pork *ragù* 11./18.

Fidei with Manila clams, *pancetta affumicata*, and wild
fennel pollen 11./18.

Whole-milled Durum *pappardelle* with roast Soul Food Farm hen,
garlic, rosemary, and Porcini mushrooms 11./18.

**All of our egg-based pastas are made with pasture-raised-ben eggs from
Riverdog, Soul Food, Full Belly, and Animalitos farms.*

Grills, sautés, and rotisserie

Charcoal-grilled Jones Farm rabbit with Savoy
cabbage and potato gratin 27.

California white sea bass with fresh Cranberry and
Romano beans, wild fennel sauce 28.

Tramezzini of local sand dabs, marinated peppers,
and *aioli* 28.

Charcoal-grilled Magruder Ranch grass-fed beef liver
with *pancetta*, fried onions, arugula, and *aceto
balsamico* 21.

Spit-roasted *porchetta* of Willis Farm pork *al diavolo*
with arugula 29.

Poached duck eggs with fried artichokes, Padrone
peppers, and Parmesan cheese 20.

Spit-roasted and grilled Watson Farm lamb with
Beluga lentils and *salsa mora* 30.

Roast Paine Farm pigeon *al mattone* with sour
cherries and walnuts 30.

Vegetable side dishes

Escarole agrumato 5.50

Spanish Musica beans with basil and garlic
5.50

Fresh-milled *polenta* 5.50

Oliveto

An 18 percent service charge may be added to parties of six or more.