

spring dinner

May 27, 2017

Bread available upon request.

Antipasti: smaller items, soup, salads

- cold** *Cruda* of Magruder beef with grilled spring shallots and onions, Castelvetro olives, Calabrian chili *aïoli*, and *crostino* 15.
- Crostino* of Tuscan-style poultry liver *pâté* with arugula and old *aceto balsamico* 14.
- Salad of Little Gem lettuces with *ricotta salata*, hazelnuts, and creamy avocado-coriander blossom dressing 14.
- Salad of shaved fennel and Frilly Red mustard greens with Parmesan cheese, breadcrumbs, and anchovy-Meyer lemon citronette 14.
- Garden lettuces vinaigrette 10.
- Soup: chilled *vellutata* of asparagus with pink peppercorn *crema* and micro herbs 11.

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- warm** Charred Balakian Farms nectarine with *burrata*, *verjus*, hazelnuts, and brown butter; house-made whole grain bread 16.
- Pan-roasted scallops with Fava bean purée, Porcini mushrooms, lobster *sugo*, and celery heart *salsa verde* 15.

Primi

- Desert King whole grain durum *penne alla bolognese* 17.
- Spaghetti neri* with Georgia white shrimp, tomato, and Calabrian chili 19.
- Tortelloni* of house-made *ricotta* with wild Morel mushrooms *alla vallesana*, marjoram, orange *agrumato*, and Parmesan cheese 19.
- Agnolotti dal plin* with sage and Parmesan cheese 19.
- Tajarin* with *ragù* of Porcini mushrooms and *ricotta salata* cheese (while available) 18.
- Coke Farm Desert King whole grain durum *spaghetti* with fresh local anchovies, hot pepper, and tomato 18.
- English pea *gnocchetti* with Dungeness crab, English peas, and tarragon 20.
- Pappardelle* with braised Magruder brisket of beef, fennel pollen, and Pecorino cheese 18.
- Shrimp and scallop *tortellini* with lobster *brodetto* 21.
- Cavatelli* with Tuscan pork sausage, Manila clams, grilled *broccoli di ciccio*, and breadcrumbs 19.

Secondi: grills, sautés, roasts, and rotisserie

- Torta Pasqualina* of Maitake mushrooms, Spigariello kale, and house-made *ricotta* with toasted hazelnut *salsa* and old *aceto balsamico* 26.
- Pan-roasted black cod with zucchini *crema*, Fava beans, Morel mushrooms, pickled ramps, and basil-hazelnut *pesto* 34.
- Charcoal-grilled pork porterhouse with Porcini mushroom purée, *broccoli di ciccio*, roast mushrooms, Pecorino cheese, and *salmoriglio* 31.
- Due* of chicken: breast and *confit'd* thigh with warm salad of charred asparagus, artichoke *crema*, Yukon Gold potato *gratinata*, and *harissa verde* 29.
- Charcoal-grilled Monterey octopus with Ceci beans and Castelvetro olives, sun-dried tomato *tapenade*, and mint 29.
- Charcoal-grilled dry-aged Magruder beef steak with swordfish *tonnato*, *panzanella* of grilled asparagus, basil, and *ricotta salata*; *sugo*
- Ribeye 38.
Sirloin (while available) 33.
- Charcoal-grilled Paine Farms pigeon with celeriac *crema*, spring onions, and Bing cherry *agrodolce sugo* 34.

Contorno: *fritto* of artichokes and asparagus with *romesco verde* 12.

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