

CafeOliveto Dinner

5:30 pm till closing July 30, 2010

POLENTA service: whole-milled heirloom 'Floriani Red Flint' corn *polenta* (\$4.50) developed over centuries in the Alpine foothills of northern Italy, brought here and grown locally; served traditionally on a board and accompanied with your choice of toppings: Summer vegetable *ragù* 7.
Sausage *ragù* 8. Taleggio cheese 8.

Salads/Antipasti/Contorni

Carrots, Sultana raisins, and pine nuts 6.

Roasted sweet corn and cherry tomatoes 6.

Roasted beets, radishes, and cucumber 6.

Ceci beans, marinated tomatoes, and basil 6.

Mozzarella di bufala 6.

Any two of the above dishes, 10.; any three, 14.50

Garden lettuces vinaigrette 9.50

Soup: *minestra* of farro and summer vegetables 8.50

Tart: potato, fennel, chard, and basil (while available) 5.

Warm potato and caramelized onion *torta* 4.

Oliveto flat bread with Regina olive oil and Parmesan cheese 4.50

Almonds and marinated olives 3.

Oliveto salumi: *nostrano*, wild boar, *finocchiona*, *creppone*, and *mortadella* 18./platter

Hot dishes, main courses, pastas

Cannelloni of roasted eggplant and green chard 14.50

Trompetti al forno with grass-fed manzo 15.

Black cod with Blue Lake beans, Jimmy Nardello peppers, and olive relish 16.

Paillard of Soul Food Farm hen with braised Pioppini mushrooms and Ceci beans *al diavolo* 15.

Crostone of California white sea bass *brandade* and cherry tomatoes 13.

Pizzas from the wood oven

Luganega sausage, roasted fennel, and arugula 15.50

Smoked *mozzarella di bufala*, garlic, and hot pepper 15.50

Pioppini mushrooms, Moroccan olives, and parsley 16.

Napoletana: anchovies, hot peppers, and oregano 15.

Whole-milled wheat *pizza*: summer squash, Roma tomatoes, and *pesto alla genovese* 15.

Farm egg and arugula 15.50

Add-ons: +*pancetta* 2. +anchovies 2. +farm egg 2. +olives 2.

Desserts

Summer Grand nectarine *sorbetto* 7.50 Bittersweet chocolate cake 8.

Santa Rosa plum ice cream with plum *Panforte di Siena: scuro o bianco* 3.

caramel sauce 7.50 **House cookies**

Almond-stuffed roasted peach with Marsala Almond-anise *biscotti* (3) 1.50

crème anglaise 7. Chocolate-dipped coconut macaroon 1.50

Cornmeal-buttermilk cake with sour cherry *Cialdone con panna* (2) 1.50

compôte 8.50 *Ciambelline glassate* (2) 1.50

Bread pudding with orange caramel sauce 8. Cookie plate 4.