

December 3, 2009

Oliveto Restaurant

510-547-5356

www.oliveto.com

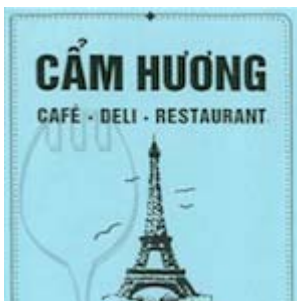
SALTIMBOCCA



Sometimes it all comes together...

Our own house-cured wild boar *prosciutto* has been hanging for 18 months and is finally ready. Meanwhile, [Mac Magruder's veal rib-eye](#) has been aging in the meat locker for the past few weeks. Add a little bit of sage, and we've got *saltimbocca* (Italian: jumps in the mouth) - on the menu starting tonight and into the weekend.

Also, Chef Paul Canales just got back from Chinatown where he bought up some excellent duck livers, which will appear on the menu served with chanterelles and old *balsamic* vinegar.



Chef Canales makes the trip to Oakland's Chinatown not only because it offers convenient access to quality sources like [Jim Reichardt's ducks](#), but because it's a generally exciting place (today, a butcher was breaking down a turtle!) and a good excuse to get a

Vietnamese sandwich at Cam Huong (920 Webster between 9th and 10th).

Chef Canales had the pork combo: cold cuts, paté, extra jalapeño. Chef de Cuisine Paul Berlund had the BBQ pork.

Call (510) 547-5356 or [reserve online](#).