



This Just In

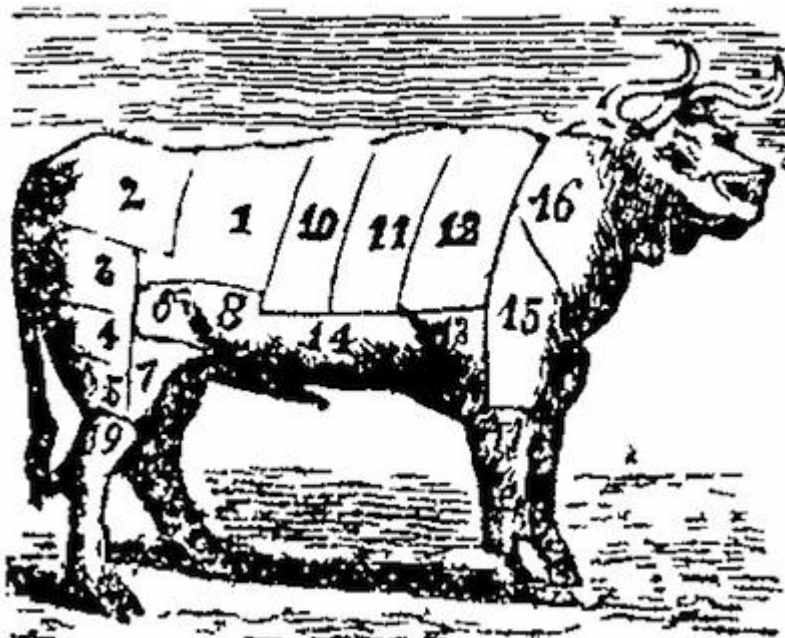
September 10, 2009

Oliveto Restaurant

510-547-5356

www.oliveto.com

Magruder *vitellone* & Chanterelle mushrooms starting tonight



A month ago we took delivery of two *vitellone* (young beef), each around 600 lbs., from [Mac Magruder](#). Primarily raised on mother's milk with some grass-feeding, the meat has been aging in [our meat locker](#). Chef Canales has been adjusting his aging times to find the right balance between the delicate veal, and the characteristic aged-meat flavors.

Tonight we will be using the loin, and Friday we will be serving the rib eye. They will be on the menu as *tagliata*, served with braised Torpedo onions from [Brookside Farm](#) in Brentwood. These animals are fairly small, and there isn't a huge amount of this meat. We might still have some on Saturday, but perhaps not.

If we're out of *vitellone* by the time you get here, we hope you'll be consoled by *ravioli tondi* of *fonduta Val d'Aostana* with summer Chanterelles:



Most of the Chanterelles available this time of year are from Eastern Europe. We've been holding out for the ones we get from Northern California and Oregon, and they've just arrived. These Chanterelles are drier than those we see in the winter and more concentrated, with a nutty flavor. In addition to the pasta, we'll also be serving them in a *ragûot* with late summer vegetables and orange-scented black and white *riso*.

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

If you've seen the [Wheat Project movie](#) (and we hope you have), the Italian heritage wheat that we had grown here in California has just been milled by the California Wheat Council & arrived today! These are small amounts of white flour. We'll start experimenting with it next week in egg pasta & let you know if it ends up on the menu.