

Oliveto salumi

*Sanguinaccio, crespone, Milano, mortadella,
coppa di testa, and spagnolo*

platter for two 16.00 platter for four 32.00

Pâté Tasting with Cornichons and Dijon Mustard
16.00

Appetizers and Salads

Roasted Beets and Purslane with Chopped Egg
and *balsamico* 13.50

Insalata di carne cruda with Knoll Farm Cardoons
and Parmesan Cheese 14.50

'Little Gem' Lettuces, *puntarella* Greens, and Frisée
with Anchovy and Parmesan 12.50

Antipasto of *pancetta* and *salame crudo*, Chanterelle
Mushroom *conserva*, and Arugula 14.50

Sformatino of Catalan Farm Cauliflower with
fontina Val d'Aosta 13.50

Nervetti: Beef Tendon and Pork Ear *terrina* with Frisée
and Horseradish 12.50

Bitter Greens with Jones Farm Rabbit *confit*
and Croutons 13.50

Georgia White Shrimp and Zucchini *fritelle* with
Two Sauces 16.00

Martin's Arugula with Almonds and *pecorino*
stravecchio Cheese 13.00

FALL DINNER

September 30, 2007

Soup and Pastas

Vellutata of Catalan Farm Cauliflower 9.00

Tajarin with Braised Jones Farm Rabbit 14.50

Parsley *tagliolini* with House-Cured Swordfish Belly
12.50

Potato *gnocchi* with Black Cod, *sauce aurora*, and
Wild Fennel Pollen 15.50

Pappardelle with Boer Goat *ragù* 14.50

Bucatini alla carbonara 13.50

Tagliatelle with Oliveto Smoked Salmon and
Fresh Herbs 14.50

Trompetti with *sugo* of Watson Farm Goat 14.50

Chitarra nera alla colatura di alici 14.00

Malloreddus al ragù 15.00

Gobetti with Mediterranean Mussels, Bay,
and Rosemary 14.00

Spelt *fettuccine* with Lobster Mushrooms and Leeks
16.50

Grills, Sautés, and Rotisserie

Charcoal-Grilled Hoffman Farm Hen with
'Tokyo' Turnips, Young Carrots, and
Wild Nettles 24.00

Charcoal-Grilled Paine Farm Pigeon with
Chanterelle Mushrooms, *farro*, and Pigeon
Liver Toast 29.00

Local Swordfish with Potato and Tomato *tian*
and *bottarga* Sauce 28.00

True Red Snapper and Sea Scallops with their Roe,
Crispy Potatoes, and *gremolata* 30.00

Porchetta: Spit-Roasted Loin and Belly of Willis
Farm Pork with Italian Butter Beans *al diavolo*
28.00

Polpette of Willis Farm Pork with Fresh-Milled
polenta and Dandelion 21.50

Vegetable Side Dishes

Sweet Corn with Garlic and Basil 6.50

Knoll Farm Young *rapini* with Olives
and Lemon Zest 4.50

Fresh-Milled *polenta* 4.50

Garden Lettuces Vinaigrette 9.00

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