



OAKLAND RESTAURANT WEEK 2018
DINNER TASTING MENU
FOUR COURSES-\$40

JANUARY 11-21, 2018

CICCHETTI

SAFFRON *PANNA COTTA*,
TINY RADISHES, MICRO ARUGULA, GRANA CRISP

OR

PROSCIUTTO *SPUMA CANNOLI*, GREEN GARLIC *SALSA VERDE*,
TOASTED PINE NUTS, BOTTARGA

PRIMI

ROMANESCO AND EGG YOLK *SFORMATO*, STINGING NETTLE PESTO,
RED ENDIVE, CHICKWEED, CARA CARAS, FOCACCETTE

OR

SMOKED MT LASSEN STEELHEAD *TORTELLI*,
SHELLFISH *BRODETTO*, CORALINE CHICORY, MEYER LEMON GEL, SUMAC

OR

SEARED LAMB BELLY, ROASTED BABY RED BEETS, FREGOLA,
BLOOD ORANGE, OLIVES, RADICCHIO, BLOOD ORANGE GEL

SECONDI

VENERE BLACK RICE RISOTTO, BLACK TRUMPETS,
GREEN GARLIC, ARTICHOKE, BABY KALE, SAGE *PANNA COTTA*, GRANA PADANO

OR

PROSCIUTTO WRAPPED ONO, ROOT VEGETABLE *CAPONATA*,
CHILE FLAKES, TOASTED ALMONDS, CANNONAU VINEGAR, COCOA NIBS

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OR

ROASTED NY STEAK, BRAISED SHORT RIB, *CREMA FRITTA*, SCARLET TURNIPS,
BRUSSELS, THUMBELINA CARROTS, RED WINE MARROW SAUCE

DOLCINI

WARM PINE NUT AND HONEY *CROSTATA*, VANILLA BEAN GELATO, FENNEL POLLEN
BITTERSWEET AND WHITE CHOCOLATE *PANNA COTTA*, ESPRESSO CREMA, CHOCOLATE SALAME
OLIVE OIL POUND CAKE, LEMON CURD, BLOOD ORANGES, BLACKBERRIES, WHIPPED MASCARPONE