



OAKLAND RESTAURANT WEEK
DINNER MENU
JANUARY 11-20, 2019

\$46 per person
\$20 per person-wine pairing

CICCHETTI

MALFATTINI
BROWN BUTTER, SAGE, GRANA CHEESE
~2017 FALANGHINA PRETA, CAPOLINO PERLINGIERI, CAMPANIA~

OR
MONDEGHILI
FLORENTINE MEATBALLS, SALSA VERDE
~2016 PRAJA MONICA, CARDEDU, SARDEGNA~

ANTIPASTI

DUNGENESS CRAB -DELICATA SQUASH TORTELLI
CRAB BRODO, TROUT ROE, HORSERADISH CREMA, CHIVES
~2017 PETITE ARVINE, CAVE DES ONZE COMMUNES, VALLE D'AOSTE~

OR
LITTLE GEM LETTUCE & RED ENDIVE
APPLE, GORGONZOLA DOLCE, CANDIED WALNUTS, MOSCATO VINAIGRETTE
~NV MODA VEJA (ARNEIS) VINO BIANCO, FILIPPO GALLINO, ROERO, PIEMONTE~

SECONDI

GRILLED LAMB T-BONE CHOP
FREGOLA, BABY GOLD & CHIOGGA BEETS, FRISEE, POMEGRANATE JUS
~2015 CUVEE MONIKA (NIELLUCCI) DOMAINE DE GRANAJOLO, CORSICA~

OR
PORCINI & CHANTERELLE RISOTTO
SAFFRON, SWEET ONIONS, WHITE WINE, PORCINI OIL, BLACK TRUFFLE BUTTER
~2016 PENTAPOLIS, NERANTZI, SERRES, GREECE~

DOLCINI

ROBIOLA DI CAPRA CROSTA FIORITA, LOMBARDIA
GOAT'S MILK, BLACK MISSION FIG JAM

OR
BUTTERNUT SQUASH-WALNUT TORTA
CARAMEL, PEAR FENNEL GELATO