



## OAKLAND RESTAURANT WEEK 2025

DINNER

FOUR COURSES-\$65

March 20-30, 2025

### CICCHETTI

**SMOKED KING SALMON CANNOLI**

HORSERADISH *CREMA*, SUMAC, TROUT ROE

OR

**SWEET PEA & RICOTTA FRITTERS**

PEA SPROUTS, PICKLED RED ONION, *TZATZIKI*

OR

**MONDEGHILI**

*FLORENTINE* MEATBALLS

BEEF, PORK & GRANA CHEESE, *SALSA VERDE*

### PRIMI

**GRILLED ASPARAGUS & PROSCIUTTO DI PARMA**

PICKLED RED ONION & BUTTERNUT, FRISEE, GRANA CHEESE, RED WINE VINAIGRETTE

OR

**ORGANIC ANSON MILLS FARRO VERDE**

CHIOGGA & GOLDEN BEETS, PEA SPROUTS, TOASTED ALMONDS, SHERRY VINAIGRETTE

OR

**VONGOLE & FREGOLA**

CLAMS, MERGUEZ SAUSAGE, *FREGOLA*, GARLIC, KUMQUAT, SAFFRON *BRODO*, OREGANO, BUTTER

### SECONDI

**ASPARAGUS & FAVA BEAN RISOTTO**

LEMON THYME, ONIONS, WHITE WINE, BUTTER, GRANA CHEESE, TOASTED HAZELNUTS

OR

**FRIED CHERMOULA QUAIL**

LIBERTY DUCK ANDOUILLE SAUSAGE, *FREGOLA*, FAVA LEAVES, PRESERVED LEMON, SWEET ONIONS,

*CHERMOULA* CREAM

OR

**GRILLED HARISSA SHRIMP**

BLACK RICE RISOTTO, CARAMELIZED ONIONS, VANILLA BEAN CARROT SAUCE, FRIED LEEKS

### DOLCINI

**LAURA CHENEL GOAT CHEESE CHEESECAKE**

PISTACHIO BRITTLE, STRAWBERRIES, HUCKLEBERRIES, SABA

OR

**CHOCOLATE ROSEMARY BREAD PUDDING**

WHIPPED CREAM, BLACK BERRIES, CHOCOLATE SAUCE

OR

**BOMBOLONI**

*FLORENTINE* DOUGHNUTS

BLUEBERRIES, SAGE CUSTARD & BITTERSWEET CHOCOLATE