



OAKLAND RESTAURANT WEEK MENU 2021

January 7-18, 2021

\$70 FOR TWO PEOPLE

THREE COURSES FOR TWO PEOPLE

OR A LA CARTE

ADD A BOTTLE OF WINE OR PROSECCO FROM OUR RETAIL LIST

ANTIPASTI

CHOOSE TWO ITEMS:

RADIATORI PASTA

ITALIAN SAUSAGE, BROCCOLI RABE, BUTTERBEANS, ROASTED TOMATO,
SHAVED PECORINO MOLITERNO

12

BURRATA

KALE PESTO, OPAL SWEET APPLE, RED ENDIVE, PICKLED ONIONS,
LEMON VINAIGRETTE, GRANA RUSKS

12

SMOKED SALMON FLATBREAD

HORSERADISH CREMA, PICKLED RED ONIONS, FRIED CAPERS, ARUGULA, TROUT ROE

12

SECONDI

CHOOSE ONE ITEM TO SHARE:

BAKED PORCINI POLENTA & DELICATA SQUASH

CHANTERELLES, CIPOLLINI, KALE SPROUTS, TRUFFLE FONDUE

HUCKLEBERRIES, SHAVED BLACK TRUFFLES

32

ROAST QUAILS STUFFED WITH SAUSAGE

BABY DANDELION GREENS, GRILLED ONION, CELERY ROOT-POTATO PUREE

RED WINE SAUCE

32

DUNGENESS CRAB & GRILLED SHRIMP RISOTTO

SAFFRON BRODO, ONIONS, WHITE WINE, BUTTER, KUMQUATS, FENNEL FRONDS

TOASTED HAZELNUTS

32

DOLCINI

CHOOSE TWO ITEMS:

CHOCOLATE POLENTA SOUFFLE

RASPBERRY SAUCE, WHIP CREAM

10

OLIVE OIL, SQUASH & PEAR TORTA

CARAMEL SAUCE, CINNAMON WHIP CREAM

10

LAURA CHENEL GOAT CHEESE CHEESECAKE

PISTACHIO BRITTLE, HUCKLEBERRIES, SABA

10