

## FIRST

### TODAY'S GARDEN LETTUCES

market greens and herbs of the season, shaved vegetables, olivella vinaigrette

### MONTEREY STRAWBERRY SALAD

cegolaine bibb lettuce, ruby grapefruit, almond, pecorino toscano

### CRUDO OF PACIFIC TUNA

honeydew, fresno chile, basil, california olive oil

### CHARRED OCTOPUS

'nduja passata, teardrop peppers, preserved lemon salsa

### PRIME BEEF CARPACCIO

giardiniera di carciofi, ricotta salata, pine nuts

### POLPETTE DI AGNELLO

sweet corn, spring onion, crispy shallot, aged balsamic

## PASTA

### SWEET CORN RISOTTO

summer truffle, parmigiano reggiano

### SPAGHETTI ALLA CHITARRA

squid, sugo piccanti, fennel, pangrattato, extra virgin olive oil

### PISAREI E FASÖ

gnocchetti with cranberry beans, sungold tomato, basil, parmigiano reggiano

### GUINEA HEN AGNOLOTTI

cacciatore, pepperoncini, stracchino

### RIGATONI BOLOGNESE

signature olivella bolognese recipe with house whipped ricotta

## MAIN

### DIVER SCALLOPS

snap pea, sunchoke cream, grilled radish, nasturtium pesto, mint

### WILD PACIFIC BLACK COD

wild mushroom, artichoke, ramp, black summer truffle, porcini brodo

### MEDITERRANEAN BRANZINO

meyer lemon, fennel, cucumber, basil, young lettuces

### SLOW COOKED FREE RANGE CHICKEN

smoked potato, morels, asparagus, black truffle, chicken jus

### CAVOLO NERO DOLMAS

carrot and artichoke filling, peperonata, almonds, basil

### MARCHO FARMS VEAL CHOP

prosciutto di parma, porcini, sage, veal jus

### SNAKE RIVER FARMS EYE OF RIBEYE

jimmy nardello pepper, tomato, rucola, dry sheep milk ricotta, olio santo

## DESSERT

### SELECTION OF CALIFORNIA AND ITALIAN CHEESES

served with seasonal accompaniments

### OJAI OLIVE OIL CAKE

candied fennel, olive oil curd, pistachio, basil meringue, greek yogurt sorbet

### ALMOND AND CHERRY SEMIFREDDO

almond cherry nougatine, sweet rhubarb, luxardo cherries, almond crumble

### GRAPEFRUIT AND BLACK TEA TORTA

black tea mousse, grapefruit crèmeux and gelée, tea pearls, grapefruit sorbet

### CHOCOLATE SPHERE

warm almond brownie, sea salt caramel, cocoa nib tuile, stracciatella gelato

THREE COURSES 95 | with wine 140

FOUR COURSES 120 | with wine 180