

Olivella

NATIONAL PASTA WEEK TASTING MENU

October 16 – 20, 2019

FIRST

MAFALDINE AL PESTO

snap peas, crispy potato crumble, lemon, fiore sardo

Domaine Carneros Brut, Carneros

SECOND

TRUFFLE AND ASPARAGUS RISOTTO

carnaroli rice, garden asparagus, shaved truffles, parmigiano

Domaine Laroche Chablis, Burgundy

THIRD

LOBSTER CAPPELLACCI

mascarpone, sweet corn cream, leeks

Sandhi Pinot Noir, Sta. Rita Hills

FOURTH

SLOW ROASTED RABBIT CASARECCE

chanterelles, malabar spinach, gremolata, crispy shallot

Massolino Nebbiolo, Langhe

FIFTH

CHOCOLATE TRUFFLE "RAVIOLI"

toasted pine nut mascarpone

Taylor Fladgate 20 Year Tawny, Portugal

\$75 per person; \$125 per person with wine pairings