oliverio
AT AVALON HOTEL

SHARE

TONNO PICCANTE 18
yellowfin tuna, crispy rice, sriracha

TORTINO DI CAVOLFIORE E TARTUFO 14
cauliflower souffle, parmigiano fondue, truffle

MEDITERRANEAN POLIPO 16
grilled octopus, fava beans, heirloom tomato salad

SMOKED TUNA CARPACCIO 16
heirloom beets, micro greens, radish, limoncello essence

POLPETTE E VERZA 10
beef meatballs, braised cabbage

STEAMED BLACK MUSSELS & CLAMS 18
new zealand mussels, manila clams, white wine, garlic

FROM THE MARKET

FARMERS MARKET PEA SOUP 16
langostine

BURRATA E BARBABIETOLE 12
roasted heirloom beets, burrata cheese, wild arugula

TAGLIERE DI SALUMI E FORMAGGI 18
chef's selection of italian meats & cheese

POMODORI E MOZZARELLA 16
heirloom tomato, fresh buffalo mozzarrella

PIZZETTE

AFFUMICATA 20
smoked mozzarella, parmesan sauce, truffle honey, arugula

BUFFALINA 18
tomato sauce, buffalo mozzarella, fresh oregano

INFERNO 18
soppressata | mozzarella | black olives

ITALIAN COCKTAILS

NEGRONI SBAGLIATO 14
zonin prosecco, carpano antica, campari, flamed orange

CAFÉ ROMANO 15
russian standard vodka, espresso, borghetti liqueur

ROME-HATTAN 14
monkey shoulder whiskey, carpano antica, angostura

HOUSE–MADE PASTA

BOMBOLOTTI AMATRICIANA 18
italian pancetta, onion, tomato, pecorino

RAVIOLI DI FORMAGGIO 20
goat cheese ravioli, lamb ragu, artichokes

RICOTTA GNOCCHI 24
langostine, ricotta cheese, fava beans

STUFFED PAPPARDELLE DI GIULIO 24
ricotta, herbette, dungeoness crab ragu

SPAGHETTI AL TARTUFO 38
italian sausage, black summer truffle, parmigiano

FROM THE SEA / GRILL

WHOLE ORATA AL FORNO 36
candied cherry tomato, black olives, fresh mint

CALIFORNIA WILD SALMON 30
eggplant, zucchini caponata, crispy zucchini flower

CHICKEN ALLA DIAVOLA 26
spicy jidori chicken, roasted potato

RISOTTO ALL'ASTCE 24
maine lobster tail, roasted yellow corn

IL CARTOCCIO FOR 2 38
shrimp, calamari, salmon, clams, black olives frigitelli e patate

14oz PRIME RIB EYE 38
roasted black garlic sauce

SIDES

TRUFFLE MAC N CHEESE 18

SWEET POTATO FRIES 9

SPICY BROCCOLI 9

EGGPLANT CAPONATA 9

STEAMED ASPARAGUS 9

Executive Chef – Mirko Paderno
Dinner 06.1.13