

## PESCE CRUDI

*Raw seafood*

### Halibut

fennel, orange, pink peppercorn  
16

### Albacore Tartare

tomato, caper, calabrian oil, pistachio  
16

### Amberjack

beet, coriander, poppy seed, oxalis  
16

## ANTIPASTI

*Winter starters*

### Roasted Squash

stracciatella, mustards, currant, pepita  
18

### Prosciutto San Daniele

shinko pear, pecorino, calabrian honey  
17

### Chicory Salad

apple, pomegranate, hazelnuts &  
ricotta salata  
16

### Steamed Mussels

cranberry beans, sundried tomato, garlic,  
grilled crostino  
20

## PANE

*Bread*

### Focaccia

rosemary, black pepper, olive oil  
9

## SECONDI

*Mains*

### Rock Cod Acqua Pazza

fennel, caper, olive, tomato brodo  
42

### Half Chicken al Mattone

cipollini, charred lemon, chile-fennel seed  
34

### Grilled Pork Chop

golden raisin mostarda, parsnip  
39

### 32oz Beef Ribeye

new potatoes, bone marrow salsa verde  
130

## CONTORNI

*Vegetable sides*

### Wild Arugula

parmigiano, cannonau wine vinaigrette  
10

### Heirloom Polenta

black pepper, mascarpone, rosemary  
11

### Smoked Mushrooms

delicata squash, sunflower seed, mint  
11

## DINNER PARTY MENU

a selection of favorites  
from our kitchen  
(requires full table participation)

75

keep the party going, add wine

35



*6% charge is added to cover San Francisco restaurant mandate charges*

*1% charge is added to contribute to Zero Food Print*

*The consumption of raw or undercooked meat, poultry, shellfish or eggs  
may increase your risk of food-borne illness*