

DINNER PARTY MENU

Halibut Crudo

pickled green strawberry,
avocado, basil, poppy seed

Bigeye Tuna

fermented chili aioli, caper, shallot, sorrel

Spring Lettuces

goat cheese, baby carrot, radish, walnut, balsamico

Fava Leaf Arancini

pecorino, green garlic, aioli

Villagrande, Carricante, Etna, Sicily, Italy '23

Pea Leaf & Ricotta Casoncelli

english pea, parmigiano, black pepper

Rigatoni Cacio e Pepe

parmigiano, pecorino, black pepper

Hammerling, Gamay Blend, 'Big Night', California '23

Braised Pork Shoulder

polenta, spring peas, mint

Poggiosecco, Sangiovese, Chianti, Tuscany, Italy '22

Seasonal Dolci

requires full table participation 89

keep the party going, add wine 39

6.5% charge is added to cover San Francisco restaurant mandate charges

We donate 1% of sales to Zero Foodprint to support regenerative farming

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

