

DINNER PARTY MENU

Albacore Tartare

tomato, calabrian chili, pistachio

Yellowfin Tuna

fermented chili aioli, caper, shallot, sorrel

Spring Lettuces

goat cheese, baby carrot, radish, walnut

Prosciutto San Daniele

strawberry, pecorino sardo, aceto balsamico

Villagrande, Carricante, Etna, Sicily, Italy '23

Pea Leaf & Ricotta Casoncelli

english pea, parmigiano, mint

Tonnarelli Cacio e Pepe

parmigiano, pecorino, black pepper

Brigo, Lambrusco, 'Belotta', Emilia Romagna, Italy '23

Pork Chop

green tomato passata, shishito, red onion

Gigante Beans

ramp pesto

Poggiosecco, Sangiovese, Chianti, Tuscany, Italy '23

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*

