

DINNER PARTY MENU

Hamachi

stone fruit, cilantro, orange argumato

King Salmon

castelvetrano olive, labneh, dill

Heirloom Tomato Caprese

jersey cow mozzarella, basil, aceto balsamico

Prosciutto San Daniele

melon, calabrian chili, mint

Villagrande, Carricante, Etna, Sicily, Italy '23

Cappelletti di Mais

roasted corn, crescenza, calabrian chili

Tonnarelli Cacio e Pepe

parmigiano, pecorino, black pepper

Hammerling, Sparkling Red, 'Big Night', California '24

Pork Chop

green tomato passata, shishito, red onion

Grilled Zucchini

salmoriglio, anchovy, breadcrumb

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*

