

DINNER PARTY MENU

Albacore Tartare

tomato, calabrian chili, pistachio

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

Ricotta Tortelloni

sungold tomato, garlic, basil

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

A 6.5% charge is added to cover SF restaurant mandate fees

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*