

DINNER PARTY MENU

Albacore Tartare

tomato, calabrian chili, pistachio

Halibut

citrus, blood orange agrumato, avocado puree, fennel

Heirloom Tomato Caprese

jersey cow mozzarella, basil, aceto balsamico

Prosciutto San Daniele

melon, calabrian chili, mint

Villagrande, Carricante, Etna, Sicily, Italy '23

Ricotta Tortelloni

honeynut squash, brown butter, sage, balsamico

Tonnarelli Cacio e Pepe

parmigiano, pecorino, black pepper

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

Pork Chop

apple mostarda, leek, mustard frills

Roasted Brussels Sprouts

calabrian chili, meyer lemon, parmigiano

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*