

SF RESTAURANT week

Amberjack Crudo

beet, ginger, radish, lemon agrumato

Little Gems

meyer lemon vinaigrette, citrus, daikon,
fried quinoa, caciotti

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Bacello di Pisello

ricotta, snap pea, mint

Rigatoni Cacio e Pepe

pecorino romano, black pepper

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Grilled Pork Chop

fava bean, spring onion, meyer lemon

Crispy Brussels Sprouts

caramelized onion vinaigrette, parmigiano frico

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Chocolate Hazelnut Torta

whipped mascarpone

requires full table participation 75

keep the party going, add wine 39

A 6.5% charge is added to cover San Francisco 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*