

SF RESTAURANT week

Amberjack Crudo
beet, ginger, radish, lemon agrumato

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

Dettori, Vermentinu Blend, 'Renosu', Sardinia, Italy '24

Bacello di Pisello
ricotta, snap pea, mint

Rigatoni Cacio e Pepe
pecorino romano, black pepper

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

Pork Chop
fava bean, pickled spring onion, jus

Crispy Brussels Sprouts
caramelized onion vinaigrette, parmigiano frico

Poggiosecco, Sangiovese, Chianti, Tuscany, Italy '23

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*