

# SF RESTAURANT week

## Amberjack Crudo

beet, ginger, radish, lemon agrumato

## Little Gems

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

*Villagrande, Carricante, Etna, Sicily, 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*