

SF RESTAURANT week

Amberjack Crudo

beet, ginger, radish, lemon agrumato

Little Gems

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

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*