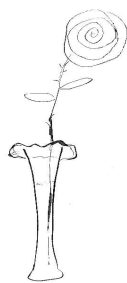


Dinner

February 20, 2019

Antipasti

- Mixed Marinated Olives 6
- Mozzarella di Bufala with Artichokes & Calabrian Chiles 13
- Grilled Local Calamari with Arugula, Cucumber, Radish & Aioli 14
- Roasted Beets with Orange, Radicchio, Fennel & Ricotta Salata 13
- Fried Brussels Sprouts with Carrots, Pecans, Parmesan & Saba 14
- Steamed Mussels with Tomato, Garlic, Chili, White Wine & Grilled Bread 14
- Bruschetta with Grilled Apple, Crescenza, Walnuts, Prosciutto di Parma & Saba 13



Soup & Salads

- Soup of the Day 10
- Chopped Salad with Gorgonzola Vinaigrette 10
- Organic Mixed Greens with House Lemon Vinaigrette 10
- Butter Lettuce with Pear, Pistachios, Goat Cheese & Champagne Vinaigrette 12

Pasta

- Penne with Niman Ranch Beef Bolognese & Parmesan 21
- Fresh Pappardelle with Oyster Mushrooms, Leeks, Thyme & Pecorino 21
- Linguine with Manila Clams, Fennel, Onions, Garlic, Chile, Cream & White Wine 22

Executive Chef Miguel Tzab

No Substitutions Please

A 4% service charge will be applied to the bill to help offset the costs of San Francisco ordinances

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

Pizza & Focaccia

- Rose Pistola Margherita Pizza with Tomato, Mozzarella & Basil 17
- Sundried Tomatoes, Basil & Fresh Ricotta 20
- Pepperoni, Spring Onions & Feta 20
- Crescenza-Stuffed Focaccia 18
- add White Truffle Oil 3
- add an Organic Egg* 2
- add Prosciutto 5
- add Arugula 3



Stews, Grills & Roasts

- Roasted Half Chicken with Watercress & Herb Butter 25
- Grilled Niman Ranch Skirt Steak with Cauliflower, Spinach & Aged Balsamic 30
- Grilled Niman Ranch Rack Pork Loin with Mashed Potato, Lacinato Kale & Salsa Verde 28
- Roasted Wild Salmon with Fingerling Potatoes, Braised Green Chard & Meyer Lemon Relish 28

Sides

- Fried Potatoes 7
- Roasted Cauliflower & Parmesan 7
- Sautéed Spinach, Garlic & Lemon 7
- Organic Soft Polenta & Mascarpone 7
- Sautéed Broccoli Rabe, Garlic & Chile 7

