

Dinner

June 21, 2018

Antipasti

- Mixed Marinated Olives 6
- Mozzarella di Bufala with Heirloom Tomatoes & Olive Tapenade 14
- Roasted Beets with Avocado, Radicchio, Pine Nuts & Ricotta Salata 13
- Roasted Asparagus with *Fried Egg, Crispy Bacon & Aged Balsamic 13
- Steamed Mussels, Tomato, Garlic, Chili, White Wine & Grilled Focaccia 14
- Bruschetta with Roasted Pear, Mint, Fresh Ricotta, Pistachios & Honey 12
- Fried Monterrey Calamari with Onions, Lemon, Fennel & Pimentón Aioli 14



Soup & Salads

- Soup of the Day 10
- Chopped Salad with Gorgonzola Vinaigrette 10
- Organic Mixed Greens with House Lemon Vinaigrette 10
- Little Gem with Apple, Walnuts, Blue Cheese & Balsamic Vinaigrette 12

Pasta

- Fresh Spaghetti with Beef Bolognese & Parmesan 21
- Fresh Fettuccine with Porcini Mushrooms, Thyme, Crème Fraîche & 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

- Crescenza-Stuffed Focaccia 18
- Eggplant, Roasted Peppers & Fresh Ricotta 20
- Pork Sausage, Broccoli & Smoked Mozzarella 20
 - add an Organic Egg* 2
 - add White Truffle Oil 3
 - add Prosciutto 5
 - add Arugula 3

Stews, Grills & Roasts

- Roasted Half Chicken with Watercress & Herb Butter 25
- Roasted Salmon with Cauliflower, Braised Chard & Tzatziki 28
- Grilled Niman Ranch Skirt Steak with Red Potatoes, Spinach & Aged Balsamic 30
- Braised Niman Ranch Short Ribs with Soft Polenta, Broccoli di Cicco & Gremolata 30

Sides

- Fried Potatoes 7
- Green Beans, Shallots & Butter 7
- Roasted Cauliflower & Parmesan 7
- Sautéed Spinach, Garlic & Lemon 7
- Organic Soft Polenta & Mascarpone 7

