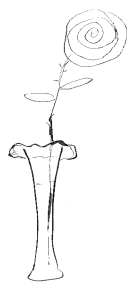


Dinner

November 17, 2018

Antipasti

- Mixed Marinated Olives 6
- Roasted Beets with Watercress, Oranges & Goat Cheese 13
- Roasted Cauliflower, Red Bell Peppers & Olive Tapenade 13
- Mozzarella di Bufala with Heirloom Tomatoes, Basil & Saba 13
- Grilled Local Calamari with Umbrian Lentil, Arugula, Fennel & Aioli 14
- Crispy Polenta with Oyster Mushrooms, Crème Fraîche & Pecorino 13
- Steamed Mussels, Tomato, Garlic, Chili, White Wine & Grilled Focaccia 14



Soup & Salads

- Soup of the Day 10
- Chopped Salad with Gorgonzola Vinaigrette 10
- Organic Mixed Greens with House Lemon Vinaigrette 10
- Butter Lettuce, Apple Walnuts, Ricotta Salata & Balsamic Vinaigrette 12

Pasta

- Fresh Spaghetti with Braised Beef Meatballs & Pecorino 21
- Squash Mezzaluna with Onions, Sage, Brown Butter & Parmesan 21
- Linguine, 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
- Eggplant, Roasted Peppers & Smoked Mozzarella 20
- Pepperoni, Broccoli Rabe, Calabrian Chiles & 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
- Roasted Wild Salmon with Cauliflower, Broccoli Rabe & Olive Tapenade 28
- Grilled Niman Ranch Pork Loin with Brussels Sprouts, Soft Polenta & Salsa Verde 30
- Grilled Niman Ranch Skirt Steak with Lacinato Kale, Fried Potatoes & Aged Balsamic 30

Sides

- Fried Potatoes 7
- Butternut Squash, Sage & Honey 7
- Sautéed Spinach, Garlic & Lemon 7
- Organic Soft Polenta & Gorgonzola 7
- Roasted Broccoli, Garlic & Reggiano 7

