SF Restaurant Week Dinner

$60++ per person

To Start

Focaccia and Olives

Antipasti

Tartare della Rita
Filet Mignon, Dijon, Parmigiano, Balsamic Pearl,
Lemon Zest, Crostini

Primi

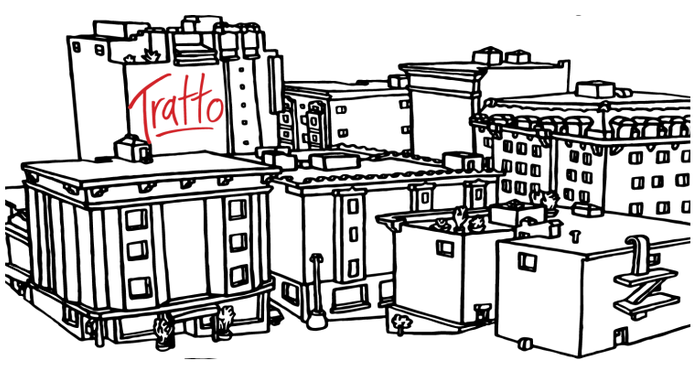
Ravioli Carbonara
Egg Yolk-filled Ravioli, Guanciale, Pecorino Foam, Cured
Egg Yolk

Secondi

Controfiletto
8oz NY Striploin, Chickpea Cake, Shishito Pepper,
Spring Onion, Beef Jus

Dolci

Panna Cotta
Lavender Honey, Olive Oil, Rock Salt



20% gratuity added to every check
5% San Francisco Employer Mandates, including health care security, commuter benefit and minimum wage ordinance
Please inform your server of any food allergies before ordering
*Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

Executive Chef - Gian Marco Cosmi