Dinner

Friday, March 6, 2015

SALUMI PIEMONTESI — HOUSE CURED SALAMI AND MEATS

SALUMI MISTI — A SELECTION OF HOUSE CURED SALUMI INSPIRED BY TRADITIONAL PIEMONTESE RECIPES	19/29
PANCETTA STESA / CULATELLO / CAPICOLLO / SPICED LONZA / LARDO DI CAVOUR	
LIBERTY FARM DUCK RILLETTES / SALAME NOSTRANO / SALAME COTTO / TESTA ARROTOLATA	

APPETIZERS

PESCE CRUDO — HAMACHI AND HOKKAIDO SEA URCHIN / SHAVED BABY FENNEL / SEASONAL CITRUS / ANISE HYSSOP	18
CARNE CRUDA — TARTARE OF BEEF TENDERLOIN / PICKLED BEETS / DIJON / HORSERADISH / QUAIL EGG	17
VITELLO TONNATO — SLOW COOKED VEAL / LEMON AND LOCAL ALBACORE TUNA SAUCE / CAPERS / ARUGULA	14
FRITTO MISTO OF SHRIMP / SEASONAL BEANS / PEPPERS / OLIVES / FENNEL / LEMON AIOLI	14
PIASTRA SEARED OCTOPUS / CORONA BEAN AND ROASTED TOMATO RAGU / INK AIOLI / TINY GREENS	14
LOCAL GREEN ASPARAGUS / SMOKED HERRING CREMA / SHAVED RADISHES / TROUT ROE / ENDIVE	16
SHAVED FENNEL AND CHICORY SALAD / PAN GRATTATO / CURED EGG YOLK / ANCHOVY VINAIGRETTE	13
BURRATA CHEESE / POACHED AND MARINATED BRASSICAS / BAGNA CAUDA / RED FRILL MUSTARD	14
FOIE GRAS TERRINE / SAVORY GIANDUJA CRUMBLE / RED WINE POACHED CHERRIES / TOASTED BRIOCHE	22
MARINATED BABY BEETS / CARA CARA ORANGE / HERB YOGURT / WALNUT-OLIVE CRUMBLE / ERBETTE	13

SOUP / PASTA / RISOTTO

BORLOTTI BEAN MINESTRA / PASTA / ARUGULA / PARMIGIANO REGGIANO	12
AGNOLOTTI DAL PLIN — PASTA FILLED WITH ROASTED MEATS AND SAVOY CABBAGE / SUGO D'ARROSTO	14/19
RABATÒN — HERB AND SPINACH RICOTTA GNOCCHI / WILD MUSHROOM RAGU / SNAP PEAS	14/19
RAVIORA — PASTA FILLED WITH BRAISED GREENS AND RICOTTA / MEYER LEMON BUTTER / GOLD BEET PASSATO / HAZELNUTS	13/18
CAVATELLI — HAND ROLLED SEMOLINA PASTA / LIBERTY FARM DUCK RAGU / RHUBARB AGRODOLCE	14/19
PLIN AL BRASATO — AGNOLOTTI FILLED WITH BRAISED BEEF SHORT RIBS / BLACK TRUFFLE BUTTER / RED WINE RISTRETTO	14/19
COUJETTE — OCCITAINE CHIVE POTATO GNOCCHI / DEVIL'S GULCH RABBIT RAGU / CANDY CAP MUSHROOMS	14/19
TAJARIN — HANDCUT THIN TAGLIATELLE / 5 HOUR PORK SHOULDER AND PORCINI MUSHROOM SUGO	14/19
PAPPARDELLE — WIDE PASTA RIBBONS / SLOW BRAISED SHORTRIB RAGU / YOUNG ONION / GRATED HORSERADISH	14/19
RISOTTO — LOCAL GREEN ASPARAGUS / SPINACH / SPRING ONION / LA TUR CHEESE	14/19

MAIN COURSES

SEARED SEA BASS / LOCAL ASPARAGUS / CIPOLLINE CONSERVA / MEYER LEMON POTATO PUREE	30
SEA SCALLOPS / ARTICHOKE AND SEASONAL CITRUS RAGOUT / CHRYSANTHEMUM / LEMON AIOLI	32
DRY AGED LIBERTY FARM DUCK BREAST / PARSNIP PASSATINA / RADICCHIO AGRODOLCE / ROASTED PEARS / WALNUT TOCCIO	28
WOLFE RANCH QUAIL FILLED WITH CHANTERELLES AND MORTADELLA / DOUGLAS FIR-POTATO PURÉE / HUCKLEBERRY JUS	31
BROWN BUTTER ROASTED PORK CHOP / ROASTED SUNCHOKES / WILTED NETTLES / WILD MUSHROOM PORK JUS	27
DRY AGED BEEF RIB EYE AND RED WINE BRAISED SHORT RIB / POACH TURNIPS AND LEEKS / RYE SOFRITTO / CREMA DI CREN	34
WILD MUSHROOM CANNELLONI / ROASTED CELERY ROOT / BRAISED SPIGARELLO / BLACK TRUFFLE / FONDUTA	25

ON THE SIDE

BROWN BUTTER BRUSSELS SPROUTS / CAPERS / SHALLOTS / PARMIGIANO REGGIANO	7
ROASTED BABY TURNIPS / RAPINI / SALSICCIA	7
FINGERLING POTATOES ROASTED WITH ROSEMARY AND GARLIC	7
CARROTS GLAZED IN VIN BRULÉ / CARROT AGRODOLCE	7
PAN ROASTED CAULIFLOWER AND KALE SPROUTS / BAGNA CAUDA / PAN GRATTATO	7

BREAD SERVED UPON REQUEST

A GRATUITY OF 18% MAY BE ADDED TO PARTIES OF SIX OR MORE.
A 4% SURCHARGE WILL BE ADDED TO ALL FOOD AND BEVERAGES FOR SAN FRANCISCO EMPLOYER MANDATES
CALIFORNIA LAW ADVISES PATRONS THAT "CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGG MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS"