

## MENU DELLA SERA

### TODAY OSYSTERS

east and west coast oysters served with classic mignonette & horseradish 6 pc 16 12 pc 32

GOOSE POINT *Washington*

MALAPECK *Pacific*

\*\*\* SOUP OF THE DAY \*\* *m. p.*

### SEASONAL APPETIZERS

**SAUTEED CLAMS WITH ANSON MILL POLENTA**, *spicy tomato broth* 15.

**GRILLED OCTOPUS**, *avocado, celery and salmoriglio sauce* 16.

**PEPPERED BEEF CARPACCIO**, *arugula, shaved parmiggiano, lemon* 13.

**MUSSELS**, *Choice of 3 sauces: Pesto broth, Impepata, Hot Pepperoncini* 16.

**CLASSIC VEAL MEATBALLS** *over polenta, tomato passato, pecorino cheese* 11.

**BRUSCHETTA**, *heirloom box toy tomato marinated with wiped ricotta, herbs and garlic* 10.

**BURRATA ALLA CAPRESE**, *tomato basil and black olive tapenade, roasted garlic, crostini* 14.

**MOZZARELLA ON GARLIC CROSTINO**, *lemon,*

*Sardinian bottarga* 14.

### GREEN

*cheese* 10.

**CLASSIC CAESAR** *spicy croutons, parmesan*

**ORGANIC FARMER MARKET SALAD**, *goat cheese, balsamic vinaigrette* 10

**CHEESE SELECTION:** *Tasting of three cheeses* 16. *Testing of five* 25.

**BLU DI CAPRA** *is a pasteurized blue goat cheese, from 50% goat's milk and 50% cow's milk Lombardia*

**PECORINO DI MOLITERNO** *raw sheep white paste is shot through with veins of truffle,. Basilicata*

**CACIO DI BOSCO** *sheep milk with the strong taste of the Bianchetto truffle. Lombardia*

**UBRIACONE** *"great big drunk." raw cow's milk, sweet and fruity bathed in Raboso wine, Lombardia*

**DOLCE 3VISO** *cow, bufala & goat's milk Piedmont*

### PASTA | RISOTTO

**BLACK SPAGHETTI CARBONARA**, *scallops, dry tuna caviar,* 21.

**PENNE ARRABBIATA**, *spicy mushrooms and pecorino cheese* 17. Add Chick 5. Add prawns 7.

**LINGUINI CLAMS**, *in a spicy white wine, cherry tomato and zucchini sauce* 22.

**PAPPARDELLE**, *pork and beef ragu, black pepper and pecorino cheese* 18.

**RICOTTA CHEESE AND SPINACH RAVIOLI**, *with pesto, sage, garlic chips, over tomato sauce* 19.

**RISOTTO**, *forest mushroom, grilled prawns, gorgonzola fondue, truffle oil* 24.

**TRUFFLE/FONTINA STUFED GNOCCHI**, *pine-nut brown butter and truffle, mushroom ragu* 22.

\*\*PASTA OF THE DAY\*\* *m.*

### SEASONAL FISH AND MEAT DISHES

**LOCAL PETRALE SOLE DORE'** *lemon, wine, butter sauce, jalapeno prawns*

**PAN ROASTED WHOLE SEABREAM**, piccata sauce with crispy  
potatoes, green beans 34

**MEDITERRANEAN BRANZINO** delicate white fish whole, oven roasted with vegetables 32.

**GRILLED SALMON**, grilled corn, leeks relish on a bed of anson mill polenta 30.

**CIOPPINO**-classic San Francisco fisherman's stew of local fish, calamari, clams and mussels in lobster broth 29.

**\*\*FISH OF THE DAY\*\*** m. p.

**PRIME BEEF NEW YORK STRIP**, black pepper crusted with red wine sauce, spinach & roasted potatoes 42

**DOUBLE CUT KOROBUA PORK CHOP** with balsamic glaze, caramelized sweet potato 32

**ROASTED RACK OF SONOMA LAMB**, mashed potatoes, garlic chips, fine herbs 38.

**CHICKEN BREAST**, stuffed with smoked mozzarella and sun-dried tomato, mushroom Marsala sauce, vegy, mashed  
potato 27.

**TAGLIATA-VEAL FLANK STEAK** grilled asparagus, salsa  
verde, herbs salad .27.

*Please inform your server if you have any food allergies*

*Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness*