



Choice of Appetizer

- Beef Carpaccio – Thinly sliced beef, Berry Capers, Arugula, radish and Parmesan cheese
- Saffron Arancini – Homemade Arancini with saffron, rice and mozzarella
- Barbabietole – Sliced Beets, Goat Cheese, olive oil, Balsamic Vinegar, Baby Kale, topped with roasted pine Nuts

Choice of Entrée

- Gnocchi Sorrentina – Homemade Potato Gnocchi, pomodoro sauce, topped with mozzarella
- Spaghetti Nero di Seppia – Squid Ink Pasta, baby scallops, shrimp and cherry tomatoes
- Fusilli Calabrese – Hand rolled Fusilli, Bolognese ragu sauce
- Halibut – Seared Californian Halibut, Lemon Olive Oil, served with Vegetables on Fava bean puree
- Pollo Leonardo – Stuffed Chicken with Prosciutto, asparagus and Fontina cheese, topped with Rosemary and white wine sauce
- Tagliata di Manzo – 12oz New York Steak, sliced, served with caramelized onions in a red wine reduction and mashed potatoes

Choice of Dessert

- Tiramisu
- Orange Tiramisu
- Panna Cotta

SF
RESTAURANT
week

