

FIRST PLATES		Menu updated 12.9.12	PASTA & RICE		
<i>All of our fish is “Safe Harbor” Certified</i>			<i>Our pasta is house made</i>		<i>Half / Full</i>
Eggplant Parmesan		10.5	Ravioli Uovo (San Domenico)		10.5
<i>Valoroso tomato sauce and mozzarella cheese</i>			<i>Full Belly Farm egg yolk, house made ricotta cheese, spinach, brown butter and white truffle oil</i>		
Seared Mascarpone Polenta		11	Lasagna with Seafood		10.5
<i>Roasted Euvitis maitake mushroom and mushroom sauce</i>			<i>Petrale sole, shrimp, butter sauce and lime caviar</i>		
Arancini with Burrata Cheese		12	Tortelli with Euvitis Wild Mushroom		10.5/21
<i>Valoroso tomato basil sauce</i>			<i>Brown butter, thyme and grated pecorino cheese</i>		
Mom’s Turkey Meatballs		9	Raviolini with Ricotta and Basil		10.5/21
<i>Valoroso tomato sauce and garlic bread</i>			<i>Lemon zest and grated Parmesan cheese</i>		
Seared Chicken Liver		11	Classic Fettuccini Carbonara		10.5/21
<i>Caramelized onions, grilled San Daniele prosciutto, mustard greens and reduced brown chicken stock</i>			<i>Fra’Mani pancetta, fresh cracked black pepper and Parmesan cheese</i>		
Roasted Niman Ranch Bone Marrow		11	Tortellini with Chicken and Spinach		10.5/21
<i>Watermelon radish and Italian parsley salad with Hawaiian red sea salt</i>			<i>Chicken Bolognese sauce</i>		
Sweetbread Gratin		11	Spaghetti with Grandpa George’s Sausage		10.5/21
<i>Cannellini beans, Russian kale, creamy mushroom broth and Parmesan cheese</i>			<i>Caramelized onions, bell peppers and tomato sauce</i>		
Arctic Char Tartar		10	Pappardelle with Rabbit		10.5/21
<i>ChaBella Farms Meyer lemon juice, lemon oil, shallots, micro arugula with Espelette pepper</i>			<i>Russian kale, bean purée and black truffles</i>		
Smoked Salmon Bruschetta		12	Euvitis Wild Mushroom Risotto		10.5/21
<i>Poached egg, butter bean purée, salmon roe and lemon zabaglione</i>			<i>Porcini essence</i>		
Dungeness Crab with Cold Tomato Water		13	SECOND PLATES		
<i>Long Scarlet radish, pink grapefruit and micro arugula</i>			Fresh Catch of the Day		25
SALADS			<i>Roasted winter squash, pearl onions, red wine vinegar agridolce and chili oil</i>		
Fiddler’s Green Farm Italian Mix Greens		8.5	Hawaiian Kampachi		27
<i>House made ricotta cheese, toasted almonds, red beets and balsamic vinaigrette</i>			<i>White turnips, kalamata olives, sweet corn, baby leeks, fried baby artichokes with a saffron sauce</i>		
Bean Salad with Fried Parmesan		11	Fried Mary’s Organic Chicken Breast		23
<i>Leeks, mustard greens, celery, rosemary and sherry vinaigrette</i>			<i>Mascarpone Parmesan polenta with Sicilian Castelvetro olives, guanciale, Bloomsdale spinach and chicken jus</i>		
San Daniele Prosciutto Salad		11	Maple Leaf Farm Duck Breast Roulard		27
<i>Wild arugula, frisee, golden beets, pecorino cheese, hazelnuts, 20 year old balsamic vinegar from Modena, and Sicilian extra virgin olive oil</i>			<i>Napa cabbage, chanterelle mushrooms, black rice, cranberry beans with a pomegranate demi</i>		
Farm to plate philosophy		Owner Chef: Alexander Alioto	Grilled Niman Ranch Country Style Pork Chop		27
			<i>Duck fat roasted potatoes, wild mushrooms, oven-dried tomatoes, sage brown chicken stock and San Daniele prosciutto chip</i>		