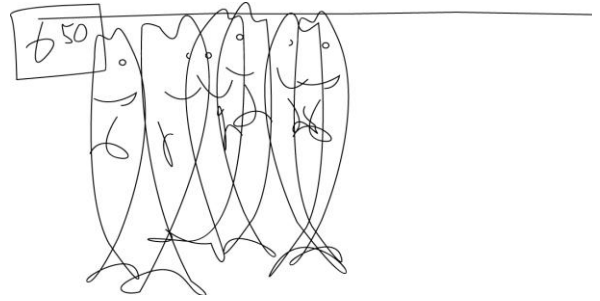


## ANTIPASTI

### HOT

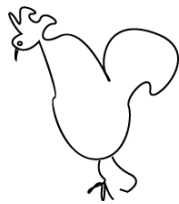
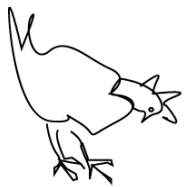
- Crispy Zucchini Chips 6
- Iron Skillet Roasted Mussels 14
- Grilled Monterey Calamari with Fennel, Arugula & Radish 13
- Fried Crab Cakes with Fennel, Fig & Mint Salad 16
- Grilled White Peach with Balsamic, Arugula & Olive Oil 15
- Fried Squash Blossoms Stuffed with Favetta-Tomato Relish 17
- Grilled Octopus with Fennel, Arugula & Heirloom Tomatoes 15
- Chickpea Farinata with Niçoise Olives, Caramelized Onions & Sage 9
- Due Bruschetta: Stracchino, Grilled White Peach, Mint & Truffle Oil; Figs & Prosciutto 14
- Roasted Sweet Corn & Porcini Soup 10



### COLD

- House Cured Fish –Anchovies, Salmon & Swordfish 13
- Fava Beans & Pecorino with Guincho Olive Oil 15
- Grass Fed Beef Carpaccio with Radish, Parmesan, Capers & Horseradish Vinaigrette 15
- Ahi Tuna Tartare with Heirloom Tomato Relish & Grilled Ciabatta 15
- Roasted Beets with Fennel, Arugula, Cherries & Ricotta Salata 15
- Mission Fig & White Peach with San Daniele Prosciutto & House Cured Bresaola 16
- Chopped Salad with Point Reyes Blue Cheese Vinaigrette 11
- Mixed Baby Greens with Heirloom Tomatoes & Shaved Parmesan 9
- Arugula Salad with Strawberries, Balsamic Vinaigrette & Gorgonzola 9

## PASTA\*



- Spaghetti with Seafood Sauce 19
- Penne with Veal Bolognese & Pecorino Toscano 16
- Fettuccine with Porcini & Rosemary 19
- Quattro Formaggi & Spinach Ravioli with Heirloom Tomato Concassé & Basil 18
- Gorgonzola-Ricotta Gnocchi with Lamb & Pork Ragu & Fava Beans 18
- English Pea Risotto with Whole Shrimp & Day Boat Scallops 21

\*Entrée Size Pasta Add 8

## STRACCHINO CHEESE STUFFED FOCACCIA

- with San Daniele Prosciutto 18
- with White Truffle Oil 17
- with Figs 18

## WOOD FIRED PIZZA

- Bresaola, Chili & Fennel 17
- Mission Figs, Caramelized Onions, Gorgonzola & Truffle Oil 18
- Rock Shrimp & Arugula 16
- Roasted Peppers, Niçoise Olives & Goat Cheese 16

A 3.5% SERVICE CHARGE WILL BE ADDED TO ALL CHECKS FOR THE SAN FRANCISCO HEALTHCARE PROGRAM  
AN 18% SERVICE CHARGE WILL BE ADDED TO ALL PARTIES OF SIX OR MORE

# DINNER

## TODAY'S FISH

Whole Tai Snapper Grilled with Boiled Potatoes, Fava Beans, Parsley & Lemon 34

Whole Branzino Grilled Spagna Beans, Fennel, Arugula, Shaved Radish & Lemon 36

Dorade Fillet Roasted with Caramelized Fennel & Fine Herbs 28

Hawaiian Ahi Tuna Fillet Grilled with Heirloom Tomatoes, Radish & Spring Vegetables 28

Wild Salmon Fillet Roasted with Roasted Artichokes, Yukon Gold Potatoes & Green Olive Tapenade 27

**MIXED GRILL FOR TWO** with Whole Tai Snapper, Day Boat Scallops, Little Neck Clams & Whole Shrimp 62

**LOCAL DUNGENESS CRAB CIOPPINO** with Calamari, Rockfish, Whole Shrimp & Grilled Bread 35

**MONTEREY CALAMARI GRILLED** with Potatoes, English Peas & Torpedo Onion Shoots 25

## FEATURED WINE SELECTIONS

### GLASS SELECTIONS

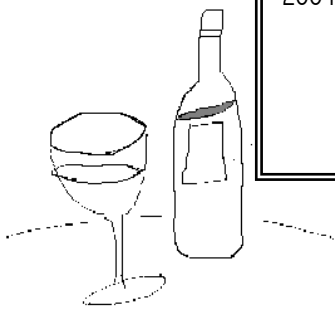
2005 Chardonnay, Felsina, 'I Sistri', Berardenga, Toscana 13

2004 Barbera/Bonarda, Podere Casale, 'Canalegrande', Emilia Romagna 11

### BOTTLE SELECTIONS

2006 Viognier, Seps Estate, Napa Valley 53

2005 'Poveriano' (Cab Franc), Selvagrossa, Marche 70



## MEATS & FOWL

Rocky Jr. Boneless Half Chicken Grilled **UNDER A BRICK** with Herb Butter, Broccoli Rabe & Lemon 23

Roasted Lamb Leg with Porcini-Swiss Chard-Potato Gratin 27

Hills Farm Pork Chop Grilled with Potatoes, Olives, Goat Cheese & Arugula 25

**'TERRORIZED'** Bone In Strip Steak with Arugula & Olive Butter 37

## VEGETABLES

Grilled Broccoli Rabe with Lemon 7

Sautéed County Line Harvest Spinach with Garlic & Lemon 7

Fried Kennebec Potatoes with Parsley, Garlic & Olive Oil 7

Porcini-Swiss Chard-Potato Gratin 6

Summer Corn Polenta with Marjoram & Parmesan 6

Roasted Asparagus with Parmesan & Lemon 8