



SF Restaurant Week Lunch Menu April 5-14, 2024

\$40 per person 3 Courses Lunch Menu

Choose 1 in each category

★ FIRST COURSE ★

MIXED SEAFOOD GRILL,

assortment of shrimp, scallops, octopus, oyster, persillade & red pepper coulis

~OR~

BURRATA CHEESE-TRUFFLE/PORCINI RAVIOLI (appetizer size)

crust of parmigiano, hazelnut shaved winter truffle

~OR~

ARUGOLA SALAD,

apple, walnut, goat cheese, cider mustard vinaigrette

~OR~

CARPACCIO VENEZIANO,

Black Angus Beef Carpaccio, Lemon Vinaigrette, Rocket, and Parmesan

~OR~

✓ ROMAIN CAESAR SALAD,

creamy avocado-parmesan dressing

★ SECOND COURSE ★

GRILLED HANGER STEAK,

broccolini, roasted cherry tomato, pearl of mozzarella, roasted potato

~OR~

CIOPPINO-

San Francisco fisherman's stew of local fish, calamari, clams and mussels in lobster broth

~OR~

RAVIOLI

braised ossobuco ravioli, saffron sauce

~OR~

PAPPARDELLE AL RAGU DI CHINGIALE,

wild boar ragu

~OR~

FETTUCINE, CACIO E PEPE,

black truffles confit, a roman specialty

~OR~

FILLET OF MEDITERRANEAN BRANZINO

white wine sauce with lemon, olives, capers

★ THIRD COURSE ★

TIRAMISU "Pick Me Up"

lady finger lady fingers, espresso, rum, mascarpone, zabaglione

~OR~

AFFOGATO

one shot of hot espresso is poured over rock cold vanilla bean gelato

The Restaurant week Menu is designed for each guest to enjoy individually not shared :or selected from regular restaurant menu Items may be ordered in addition. Beverages, tax and gratuity not included. Menu subject to change.