



presented by the Golden Gate Restaurant Association

SF RESTAURANT week

3 Course Dinner \$45

First Course

Burrata crostini, heirloom tomatoes

Brussels Sprouts fried, balsamic glaze, lemon zest

Carpaccio di Manzo veal, arugola, parmesan, evo

Frittura di Calamari & Gamberi fried prawns, Monterey squid, zucchini, lemon

Second Course

San Francisco tomato sauce, spicy salami, Italian sausage, mozzarella, red onion

Burrata & Pesto pesto sauce, burrata, roasted tomatoes

Bucatini Amatriciana pancetta, tomato sauce, pecorino romano

Tonnarelli Cacio & Pepe pecorino romano, black pepper

Spaghetti Carbonara eggs, pork cheek, pecorino romano

Third Course

Chocolate Cannoli chocolate filling, crushed pistachio, chocolate chip

Panna Cotta vanilla, raspberry



1% of Restaurant Week Menu sales will be donated to fund healthy soil projects through Zero Foodprint/Restore California! Visit sfrestaurantweek.com to learn more.