



HAPPY NEW YEAR

ANTIPASTO

| please select one appetizer-course |

- POLPETTE al FORNO.** baked meatballs, calabrian marinara, parmigiano P
- CROSTINI FICHI.** grilled citrus ricotta toast, rosemary roasted figs, honey drizzle VG
- CARPACCIO di POLPO.** thinly sliced octopus, lemon olive oil, minced tomato, red onion GF
- MOZZARELLA al FORNO.** baked prosciutto wrapped mozzarella, balsamic glaze, micro greens GF, P
- BRUSCHETTA con PROSCIUTTO e FICHI.** grilled buttered toast, fresh figs, prosciutto, burrata, honey, walnut P
- BRUSCHETTA con STRACCIATELLA.** grilled stracciatella toast, seared herbed tomato, olive, roasted garlic VG, VO
- CROSTINI con FORMAGGIO di CAPRA.** grilled goat cheese toast, grilled eggplant, heirloom tomatoes, oregano VG
- BARBABIETOLE e BURRATA.** beets, burrata, orange dijon vinaigrette VG, VO, GF
- PROSCIUTTO e BURRATA.** prosciutto, burrata, heirloom tomato, extra virgin olive oil VGO, GF, P
- MISTI CANZA.** mixed organic greens, cherry tomato, gorgonzola, balsamic vinaigrette VG, VO, GF
add CHICKEN BREAST + 14.50 // PRAWNS + 16.50 // SALMON + 18.50 // AHI TUNA + 20.50
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- BREAD SERVICE.** garlic bread, parmesan cheese, parsley, olive oil (+) 5.50 VG

PRINCIPALE

| please select one main-course |

| house-made fresh pasta |

- SPAGHETTI POMODORO.** sicilian garlic marinara, basil VO, GFO
- SPAGHETTI con POLPETTE.** baked meatballs, sicilian garlic marinara, basil P
- AGNOLOTTI.** crab ricotta ravioli, roasted sundried tomato sauce, rock shrimp, corn, fava beans
- FETTUCCINE alla ZINGARA.** prawns, seared scallop, garlic, white wine, lemon, caper, calabrian chili GFO
- RIGATONI con SALSICCIA.** herbed ground sausage, green peas, roasted tomato cream, grana padano GFO, P
- PAPPARDELLE della NONNA.** grandmother's roasted beef short rib, smoked tomato, wild mushrooms, asiago GFO
- TAGLIATELLE al FUNGHETTO.** vegan tagliatelle, kale, sundried tomato, wild mushrooms, chickpea, garlic, onion, olive oil V, GFO

| plant-based mains |

- CARPACCIO di MELE.** goat cheese, sliced apple, fennel, orange segments, pecan, chili oil orange vinaigrette VG, VO, GF, V, N
- TIMBALE.** grilled vegetables, burrata, basil oil, garlic, heirloom tomato, fennel, eggplant, zucchini, squash, bell pepper V, GF
add CHICKEN BREAST + 14.50 // PRAWNS + 16.50 // SALMON + 18.50 // AHI TUNA + 20.50

| roasted and grilled meats and fish |

- SALMONE.** pan seared atlantic salmon, garlic, herbs, vegetables, beurre blanc sauce GF
- TONNO.** seared ahi tuna steak, butternut squash purée, quinoa, apple, lemon olive oil GF
- OSSOBUCO di CINGHIALE.** roasted wild boar, mushroom polenta, goat cheese, gremolata, white truffle oil GFO, P
- COSTOLETTE d'AGNELLO.** grilled herbed lamb chops, sauteed lacinato kale, mashed potatoes, gorgonzola brandy sauce GF
- INVOLTINI di POLLO.** baked chicken breast, feta, spinach, sundried tomato, lemon cream sauce, roasted baby carrots, asparagus GF
- FILETTO di VITELLO.** grilled bacon wrapped veal steak, brandied gorgonzola sauce, sage buttered gnocchi, fava beans, red grapes GF, P

DOLCE

| please select one dessert-course |

- PUMPKIN CHEESE CAKE**
- NEW YORK CHEESE CAKE**
- PANNA COTTA**
- TIRAMISÙ**
- PROFITEROLES**
- MOUSSE AL CIOCCOLATO**
- PECAN PIE**
- RASPBERRY SORBETTO**

\$125.00 per PERSON, INCLUDES CHOICE OF THREE COURSES FROM ABOVE AND A GLASS OF QUALITY CHAMPAGNE UPON ARRIVAL

20% SERVICE CHARGE IS ADDED TO ALL CHECKS

FOR RESERVATIONS, PLEASE CALL 415-8850-8850 or VISIT WWW.OPENTABLE.COM

(VG) vegetarian / (VGO) vegetarian option / (V) vegan / (VO) vegan option / (GF) gluten-free / (GFO) gluten-free option / (N) nuts / (P) pork