

ASSAGGIO DI PRIMI	
smoked sturgeon pyramidi, fennel soffritto, garlic chive and brown butter	
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royale trumpet mushroom risotto, pickled onion and black garlic	
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ricotta gnudi, garlic braised pork meatball and sage	
38. PER PERSONA	
26. PER PERSONA OPTIONAL WINE PAIRINGS	

ANTIPASTI

chicken liver mousse, pepper marmellata and balsamic gelatina	14
roasted sunchoke soup, sage brown butter and truffle crema	19
carrot and lentil salad, medjool date and vadouvan curry crema	17
caramelized onion and wild rice “budino di pane”, prosciutto cotto, comte and puffed rice	23
milk braised bufala, smoked burrata, broccoli and espelette pepper	24

PRIMI

royale trumpet mushroom risotto, pickled onion and black garlic	31
meyer lemon linguini, abalone “alfredo”, american bottarga and garlic chip	31
buckwheat fusilli, cider and bacon braised suckling pork and rapini	31
kabocha squash and provolone pasta rotolo, coppa and saffron fonduta	31
cocoa bean rigatoni, tamworth pancetta, smoked beef “sugo” and fava leaf	31

SECONDI

king salmon, smoked potato, brussels sprout and kale	32
crispy pork belly, charred vegetable sauce, pickled peppers and mustard	31

DOLCI E FORMAGGI

tiramisu, espresso coffee, mascarpone and cocoa	15
cheese selection with “pane fatto in casa”	15
winter citrus granita, candied kumquat and warm biscotti	10

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 EXECUTIVE CHEF: MATTHEW ACCARRINO • WE WORK WITH LOCAL PRODUCT & COOK WITH THE SEASON • SPQRSF.COM

3.00 PER PERSON WILL BE ADDED TO ASSIST WITH THE SAN FRANCISCO EMPLOYER MANDATE