

ASSAGGIO DI PRIMI	
bucatini “straw and hay”, california blue cheese, walnut, kale and sage brown butter	
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smoked sturgeon pyramidi, fennel soffritto, garlic chive and brown butter	
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buckwheat fusilli, cider and bacon braised suckling pork and rapini	
38. PER PERSONA	
26. PER PERSONA OPTIONAL WINE PAIRINGS	

ANTIPASTI

chicken liver mousse, berry marmellata and balsamic gelatina	14
roasted mushroom soup, sage crema and toasted hazelnut	19
green romaine and frisée, frico, fried white anchovy, challah crouton and six minute egg	18
carrot and lentil salad, medjool date and vadouvan curry crema	17
milk braised bufala, smoked burrata, broccoli and espelette pepper	24

PRIMI

bucatini “straw and hay”, california blue cheese, walnut, kale and sage brown butter	30
squid ink spaghetti, red wine braised octopus “puttanesca” and black olive crumb	32
semolina gnocchi, rabbit sugo, marsala, garden kale and hedgehog mushroom	31
ricotta “lasagnette”, tomato braised beef meatball and fonduta	31
buckwheat fusilli, cider and bacon braised suckling pork and rapini	31
ricotta gnudi, garlic braised pork meatball and sage	30
bludnudlen, tuscan blood sausage ragu and pig’s foot pan grattato	31

SECONDI

red trout and roe, fingerling potato, green bean, quail egg and pickled vinaigrette	28
crispy pork belly, green spring vegetable, honey onion mostarda and salumi sauce	31

DOLCI E FORMAGGI

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

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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