

SF RESTAURANT week

3 course meal \$40.40

Seafood Feast Menu

Antipasti

CARPACCIO DI SALMONE

Arugula, Lemon, Capers

CROQUETTE

Seafood risotto fried croquette

FRITTURA MISTA

Local squid, Prawns, Zucchini

OCTOPUS

Slow braised baby octopus, Tomato sauce, Pancetta, Calabrian chili

CAPELANTE SALTIMBOCCA

Prosciutto, Wrapped scallops

CRAB LOUIE SALAD

Dungeness crab meat, Lettuce, Avocado

Main Course

FETTUCCINE DI MARE

Clams, Mussels, Prawns, Tomato sauce

SPAGHETTI VONGOLE

Clams, White wine

FUSILI CON POLPO

Braised Octopus with Nduja

RAVIOLI LOBSTER

Lobster, Prawns, Brandy Cream sauce

CIOPPINO

Crab, Clams, Mussels, Prawns, Penne

BRANZINO

Baked Mediterranean Sea Bass

Dolci

CHEESE CAKE

PANNA COTTA

TIRAMISU

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

