

# San Fermo

## Antipasti

Fresh & Seasonal Items Change Daily

Tall Grass Bakery Baguette - 4  
butter & sea salt

Olives - 5  
citrus zest, bay leaf, chili flake

Candied Marcona Almonds - 6  
sea salt, controne chili powder, egg white

Steamed Manilla Clams - 18  
roasted garlic, housemade n'duja, calabrian chili, grilled baguette

Farinata - 9  
chickpea flatbread with house cagliata & tomato confit

Side of Roasted Rainbow Carrots - 10  
pangrattato, mustard cream, sea salt

Vitello Tonnato\* - 13  
tuna-caper aioli, veal tenderloin, mint

## Salads

House Caesar- 8/12

anchovy, parmesan, red wine croutons

Golden Beet Salad - 11

cucumber vinaigrette, pickled cucumbers, spicy salad greens, puffed farro

Local Roots Chicory Salad - 13

parmesan-balsamic vinaigrette, golden delicious apples, burrata

## Pasta and Plates

Saffron Spaghetti Bolognese - 21

pork, veal, rosemary, fennel, parmesan

Gorgonzola Dolce Agnolotti - 24

short rib ragu, cinnamon, cloves, fried sage

Black Pepper Campanelle alla Carbonara\* - 19

guanciale, fresh egg yolk, black pepper

Corzetti - 20

butternut squash, feta, mint, walnuts

Crab Risotto - 28

dungeness crab, cuttlefish ink, pickled fresnos, mint

Pork Belly - 28

goat cheese, black mission figs, orange zest, fried basil

Black Cod - 29

roasted cipolini onions, cauliflower, eggplant aioli, pickled red cabbage

Veal Osso Buco - 30

puy lentils, red peppers, brussels sprouts, savory

\*eating raw or under-cooked food can be hazardous to your health

Please note: we have eliminated tipping at our restaurant. We charge a 20% service fee on food and beverage sales; this fee goes to the house and is then paid out to our staff in the form of wages and commissions.

Thank you for dining with us - we appreciate your business!