

San Fermo

Sample Menu

Antipasti

Sea Wolf Bakery Baguette - les pres sales butter, sea salt - 8

Marcona Almonds - rosemary, garlic, olive oil - 6

Castelvetrano Olives - fennel pollen, citrus, rosemary - 6

Farinata - chickpea flatbread, house cagliata, swan house preserves, sea salt - 13

House Caesar - anchovy, parmigiano reggiano, red wine croutons - 14*

Sweet Potato Salad - baby kale, farro, gorgonzola dolce, date habanero vinaigrette, sunflower seeds - 16

Charred Onion - soubise, seven month comte, beef demiglace, thyme leaves - 14

Burrata - pistachio butter, pickled and fresh persimmon, cardamom honey, fried sage - 18

Primi & Secondi

Swan House Farm Bolognese - pork, beef, rosemary, fennel, parmigiano reggiano - 30

Paccheri all'Amatriciana - guanciale, pecorino romano, pomodoro, red onion, black pepper - 29

Campanelle Neri - poached octopus, squid ink, roasted fennel, diavolicchio, parsley, pangrattato - 30

Capellacci al Formaggio - roasted beet, mozzarella, herbed butter, parmigiano reggiano - 26

Barley Risotto - braised lamb shank, melted leeks, fennel, mint, shallot - 32

Duck Breast - celeriac puree, rutabaga, turnip, pomegranate and pine nut gremolata, duck demi - 35*

Sea Scallops - crispy pork belly, black lentils, medjool dates, pork jus, mint - 45*