



San Fermo

Sample Dinner Menu

Antipasti

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

Marcona Almonds - rosemary, garlic, olive oil - 6

Castelvetro Olives - fennel pollen, citrus, rosemary - 6

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

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

Castelfranco Salad - washington strawberries, citrus dressing, pickled rhubarb, chive, spicy pepitas - 16*

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

Burrata - giardiniera, shredded romaine, red wine vinegar, finocchiona, corona bean puree - 18

Primi & Secondi

Saffron Spaghetti Bolognese - pork, veal, rosemary, fennel, tomato, parmigiano reggiano - 30

Potato Gnocchi - spicy vodka sauce, stracciatella, aleppo chili oil, basil - 29

Rigatoni al Tartufo Nero - summer black truffle, butter, parmigiano reggiano - 29

Tonnarelli con Gamberi - alaskan spot prawns, fresh cherry tomato sauce, garlic, basil - 32

Risotto Verde - swan house braising greens, basil pesto, charred onion oil - 28

Pan Roasted Spring King Salmon - caper lovage puree, local asparagus, fine herb salad - 38*

New York Strip - morel mushrooms, cipolini onions, wild ramp, sauce verte - 45*