

ANTIPASTI e INSALATE

fritturina di pesce 15.5

roman style fried calamari, white fish and prawns

degustazione di salumi e formaggi 14

an individual tasting of italian cheeses and italian salumi served with seasonal vegetables pickled in house with extra virgin olive oil

carpaccio di filetto con confettura di cipolline rosse 15

thin slices of natural black angus beef filet topped with house made red onion preserve and drizzled with extra virgin olive oil infused with a medley of cracked peppercorns

pescatrice alla caponata 14

monkfish in a crispy beer batter served layered in a caponata tomato sauce and Parmigiano Reggiano

bruschetta 9

toasted house made bread with our nightly selection of toppings

mozzarella di bufala 17

imported buffalo mozzarella on a bed of greens accompanied by house made basil gelato

cacio e pere 10

mixed organic greens with pears, toasted pecans and shaved Pecorino Romano cheese

insalata di barbabietole 11

a salad of arugula, beets, pickled sweet onions in a white balsamic vinaigrette finished with sheep's milk ricotta

PRIMI

tagliolini cacio e pepe 14

house made pasta with Pecorino Romano cheese and freshly ground black pepper

spaghetti alla chitarra all'amatriciana 16

house made thick spaghetti pasta with chili pepper, imported guanciale, San Marzano tomato and Pecorino Romano cheese

tagliolini alla carbonara 16

house made pasta with pancetta, Parmigiano Reggiano cheese, fresh black pepper and egg sauce

farfalle rosse alla ricotta 18

house made eggless bow tie pasta with english peas, fava beans, artichoke, spring garlic and sheep's milk ricotta

fagottini alla Pescatrice 24

house made pasta stuffed with monkfish and zucchini puree on a bed of basil pesto, sautéed cipollini onion, zucchini and cherry tomatoes

gnocchetti verdi con asparagi e stracchino 19

arugula gnocchi with house made pork sausage, cipollini onions, asparagus and stracchino cheese

trilogia 24

a tasting of three classic Roman pastas, the carbonara, amatriciana and cacio e pepe

SECONDI DI CARNE

filetto di vitello 39

grass fed veal tenderloin with an herbed potato gratin and grilled asparagus finished with a red wine demi glace

abbacchio alla griglia 26

grilled grass fed local lamb chops served with a savory artichoke soufflé and crispy artichoke

coniglio alle erbe aromatiche 30

herbed rabbit tenderloin wrapped in smoked pancetta served with rabbit terrine on a bed of beets and a salad of mixed greens, watermelon radish and fennel in a mint vinaigrette

galletto al forno 26

oven roasted Poussin (cornish game hen) served with roasted potatoes, caramelized onion, apples and Cacio de Roma cheese

SECONDI DI PESCE

gamberoni 26

giant prawns sautéed in a lemon white wine butter on a bed of Israeli couscous with taggiasca olives, bell pepper, roasted garlic and tomato sauce finished with lemon vinaigrette zucchini salad

halibut 29

filet of alaskan halibut with manila clams, prosciutto wrapped asparagus over fava beans potato puree

pesci del giorno

fresh fish of the day - ask server for details

CONTORNI

sfogliata alle cipolle 11

flaky pastry dough baked with cipollini onions and fontina cheese topped with spring veggies, sheep's milk ricotta and a dark balsamic reduction

terrina di vegetali 10

terrines of seasonal vegetables, grilled and oven baked with "bleu del Moncenisio" cheese and finished with 7 year old "Cavedoni" balsamic vinegar

18% service charge on parties of 6 or more. chiaroscuro is not responsible for lost or stolen items
550 washington st. San Francisco CA 94111 ph. 415.362.6012

chiaroscuro proudly supports local organic farms

Chef Owner *Alessandro Campitelli*