

## ANTIPASTI e INSALATE

### calamari alla griglia con mele e cozze 15

grilled Monterey bay calamari, mussels escabeche, pickled watermelon radish and apple, mustard seed, shaved celery

### degustazione di salumi 17

tasting of imported Italian charcuterie, pickled vegetables in extra virgin olive oil

### carpaccio di filetto con confettura di fichi 16

thin slices of natural black angus beef filet, cocoa balsamic reduction, fig preserves

### polpo e patate croccanti 15

warm octopus, crispy yukon gold potatoes, frisee, peranzana olives, toasted pistachios, pickled onion

### burrata e barbabietole 16

burrata, roasted beets, crispy kale, shaved carrot, citrus gelee

### insalata di uva e cipollini 12

oven roasted grapes, cipollini onions, spinach and arugula, roasted shallot- fennel vinaigrette, toasted pecans

## PRIMI

### vermicelli gamberi e cozze al pesto di pistacchio 23

thick spaghetti, prawns, mediterranean mussels, crispy potatoes, celery root, pistachio- lime pesto, powdered licorice root, pickled meyer lemon

### ravioli di ricotta con pancetta e aglio nero 23

ravioli filled with sheep's milk ricotta, smoked pancetta, black garlic, parsnip, spicy almonds, red wine gastrique

### bucatini ai funghi e stracchino 22

bucatini pasta, mixed wild mushroom, peranzana olives, caramelized onion- pear puree, stracchino cheese, thyme

### gnocchi alla zucca e rughetta 22

tumeric- potato gnocchi, butternut squash puree, parmigiano-long pepper fondue, sage foam, baby arugula, walnut

### trilogia 25

tasting of three classic Roman pastas: spaghetti carbonara, rigatoni amatriciana, vermicelli cacio e pepe, chiaroscuro's signature pastas

## SECONDI

### bistecca di manzo con patate 31

grass fed bavette steak, herb roasted marble potatoes, braised collard greens,  
mushroom-black garlic demi glace

### pancetta di cinghiale brasata 29

braised wild boar belly, smoky cauliflower puree, cranberry-kumquat glaze, pickled shallots, orange and  
watercress salad, chinoto demi glace

### duetto di coniglio 32

rabbit tenderloin, apricot goat cheese, smoked pancetta, roasted apricots  
rabbit leg confit, chickpea flour cake, rosemary-goat cheese mousse, herb oil

### rana pescatrice ai funghi e limone sottaceto 29

monkfish, fried oyster, porcini-lemon grass broth, smoked sunchoke, sautéed wild mushrooms, buttery leeks

## FORMAGGI

selection of Italian cheeses presented table side 15

18% service charge on parties of 6 or more  
550 washington st. San Francisco CA 94111 ph. 415.362.6012  
chiaroscuro proudly supports local organic farms  
Chef Owner *Alessandro Campitelli*