



*Join Us For Chef Chris Cosentino's  
Pig Supper  
Tuesday, August 20th*

**FIRST COURSE**

*Porchetta Di Testa with Tonnato Sauce, Radish & Capers*

**SECOND COURSE**

*Agnolotti Dal Plin & Corn*

**THIRD COURSE**

*Pork Loin & Crispy Belly with Jimmy Nardello Peppers*

**DESSERT**

*Lard Crust & Stone Fruit Tart with Noyaux Ice Cream*

*\$65 per person*

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A 4% surcharge will be added per San Francisco employer mandate. A gratuity of 20% will be added to all parties  
\$25 corkage--- 2 bottle maximum: limited release wine list available upon request