

# Seven Hills

1896 Hyde St 94109-3114 · +14157751550 · Updated: Jan 14, 2026

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## ANTIPASTI 8

<b>Zuppa Stagionale</b>	<b>\$16.00</b>
Cream of broccoli soup, brown butter croutons, chive, Olio Nuovo	
<b>Duck Liver Pâté</b>	<b>\$16.00</b>
Meiwa kumquat marmalade, wild arugula, toasted crostons	
<b>Ramini Jersey Stracciatella</b>	<b>\$23.00</b>
Mixed winter citrus, wild arugula, radicchio, toasted pistachio, olio novo	
<b>Tomato Braised Polpette</b>	<b>\$20.00</b>
Beef & pork meatballs, Point Reyes Toma Cheese	
<b>American Wagyu Carpaccio</b>	<b>\$22.00</b>
Radicchio, Puntarelle, charred scallion, Bagna Cauda, Parmigiano	
<b>Mixed Marinated Olives</b>	<b>\$8.00</b>
<b>House Made Focaccia</b>	<b>\$4.00</b>
<b>Garlic &amp; Parmesan Focaccia</b>	<b>\$8.00</b>

## INSALATA 3

<b>Little Gem Lettuces</b>	<b>\$19.00</b>
Pink Pearl apple, radish, toasted walnut, Point Reyes Bay Blue Cheese	
<b>Star Route Beet Salad</b>	<b>\$18.00</b>
Horseradish kren, toasted hazelnut, wild arugula, chervil, Champagne vinegar	
<b>Galloni 24 Month Prosciutto di Parma</b>	<b>\$22.00</b>
Marin Roots baby lettuces, Asian pear, almond, sherry vinaigrette Pecorino Toscano	

## PASTA 6

<b>Maccheroncelli</b>	<b>\$26.00</b>
Crushed tomato, chili, basil, house made ricotta	
<b>Orechiette</b>	<b>\$28.00</b>
Broccoli Romanesco, cauliflower crema, Calabrian chili, garlic breadcrumbs	
<b>Raviolini</b>	<b>\$28.00</b>
Dino kale, ricotta, Castelmagno cheese, brown butter, toasted walnuts	

<b>Tortelli</b>	<b>\$28.00</b>
Shiitake mushroom, house made ricotta, Taleggio cheese, fines herbs	
<b>Tagliolini</b>	<b>\$29.00</b>
House made pancetta, broccoli pesto, Espelette chili, Pecorino Romano	
<b>Pappardelle</b>	<b>\$30.00</b>
Tomato braised beef and pork rib sugo, fines herbs, Pecorino	

## SECONDI 3

<b>Market Fish</b>	<b>\$45.00</b>
Saffron, tomato & green garlic fregola, caramelized fennel, dill aioli	
<b>Grilled Sakura Pork Chop</b>	<b>\$46.00</b>
Iacopi farm gigante beans, braised baby Savoy cabbages, spring onion, jus	
<b>Imperial Wagyu NY Strip Steak</b>	<b>\$48.00</b>
Black trumpet & chanterelle mushroom risotto, braised Swiss chard, veal jus	

## DESSERTS 3

<b>Straus Vanilla Panna Cotta</b>	<b>\$12.00</b>
Mandarain, Bourbon vanilla	
<b>Chocolate Budino</b>	<b>\$12.00</b>
Hazelnut, sea salt, Chantilly cream, biscotti	
<b>Focaccia Bread Pudding</b>	<b>\$14.00</b>
Asian Pear, creme anglaise	

## SPARKLING WINES 3

<b>Prosecco, Brut, La Maschera Italy NV</b>	<b>AVAILABLE OPTIONS</b>
A dry, effortlessly light, airy, delicious Italian bubbly. It's the perfect aperitif	\$13.00
	\$52.00
<b>Lacrima di Morro d'Alba, Marotti Campi, Brut Rosé Italy NV</b>	<b>\$48.00</b>
This is a well-balanced, delicate, classy and terrific wine with a wonderful floral bouquet with a dry finish....	
<b>Champagne, Gaston Chiquet, Premier Cru (France) NV</b>	<b>\$95.00</b>
One of the finest grower estates with a long tradition for high quality champagne. This premier cru is seductive and complex. The perfect Champagne to toast and enjoy throughout your meal	

## WHITE WINES 19

<b>Rosé, Cinsault, Comtesse Marion (France) 2022</b>	<b>AVAILABLE OPTIONS</b>
100% Cinsault from a boutique domain along the Mediterranean coast, made from 25 year old vines. This southern	\$12.00
Languedoc gem has hints of strawberry, wonderful acidity & great balance	\$48.00

### **Vermentino, Tyrsos, Contini (Italy) 2022**

AVAILABLE OPTIONS

Located on the west coast of Sardinia, whose soil is characterized by rocky granite soils. Bright citrus notes on a round palate with that salty complexion I adore with these coastal wines

\$13.00

\$52.00

### **Falanghina, Terre Stregate (Italy) 2022**

**\$52.00**

This rocky mineral driven white is so refreshing on the palate, its got a great dusty nose and wonderful acidity.

### **Gavi, Cascina Gentile (Italy) 2022**

**\$42.00**

Fresh and bright with a lively acidity that provides a well-rounded mouth feel and a peach persistent finish

### **Pecorino, Ciù Ciù (Italy) 2021**

**\$45.00**

"Unknown" locals favorite, with its delicate herbaceous nose and floral complexion. This is a fleshy wine that has great balance, the Adriatic coasts adds yet another dimension to this wonderful addition

### **Erbaluce, "Colline Novaresi", Castaldi Francesca (Italy) 2021**

**\$59.00**

Erbaluce is a little known white stunning grape grown in Alto-Piemonte near the Swiss Alps. The calcareous soil lends a rocky minerality, this young fresh example has tantalizing minerality that really wakens up your palate.

### **Verdicchio, Marotti Campi, Salmariano (Italy) 2019**

**\$59.00**

Waxy, briny, with wonderful bitter almond notes are great ways to describe this fantastic coastal wine. It is located on the rolling hills of Le Marche. I love the texture & mouth feels well as its subdued floral notes

### **Timorasso, La Spinetta, Derthona (Italy) 2022**

**\$64.00**

Little known grape from Piemonte. Its got a nice golden hue with some age and serious weight/ body. I just love the texture and mouth feel, I get a creaminess in the mid palate and almond notes with racy acidity

### **Soave, "Le Piga", Tenuta Santa Maria (Italy) 2019**

**\$49.00**

Venetian classic, super seductive wine. During harvest they pick at 3 different times depending on physiological age of wines and level of acidity which adds dimension to this wine not to mention aging on lees gives it a roundness and great mouthfeel giving the illusion of oak. Think fuller and long finish

### **Insolia & Cataratto, Virgona "Salina Bianco" (Sicily) 2020**

**\$46.00**

This dry, sensational, wonderfully perfumed white wine is from the tiny, picturesque Isle of Salina, which lies in the Ionian Sea between Sicily & Italy's southern tip. Ideal with our style of foods, as it has such a persistent finish...

### **Carricante, Calabretta {Sicily} 2022**

**\$60.00**

This is an ancient varietal that has been growing on the slopes of Mt Etna for thousands of years. The volcanic soils have presented refreshing citrus notes that balance with beautiful acid

### **Grillo, Mosaikon (Sicily) 2021**

AVAILABLE OPTIONS

This west coastal wine from Marsala is really delicious with its briny texture, it has elevated acidity due to its close proximity to the Mediterranean Sea

\$13.00

\$52.00

### **Kerner, Abbazia Di Novacella, Austria (2022)**

**\$50.00**

This winery has been established for over 900 years, it's a highly regarded house that is still run by monks. High level elevation farming on limestone calcium rich soils all stainless aged to maintain its freshness

### **Gruner Veltliner, Baumgartner {Austria} 2021**

**\$14.00**

A father & Daughter wine making team have crafted a classic Gruner, soft citrus notes with a fragrant linear finish

### **Riesling, Schloss Lieser (Germany) 2021**

**\$60.00**

An ever expanding castle winery rich in Grand Cru vineyards throughout Mosel. This absolutely delicious wines is exceptionally acidic finish with touch of sweetness

### Sauvignon Blanc, Mount Riley {New Zealand} 2023

AVAILABLE OPTIONS

This is a great representation from North Canterbury. Extremely vibrant, with deliciously aromatic tropical fruit, great acidity and length. This wine shows the quality of modern day winemaking in NZ

\$12.00

\$48.00

### Sauvignon Blanc, Merry Edwards {Russian River} 2022

\$69.00

This is a great find, although Meredith is typically known for her prowess with pinot noir. This is about as close you can get to the real thing. Great acidity with wonderful balance on the palate. Talk about brilliant!

### Chenin Blanc, Lieu Dit (Santa Ynez) 2021

\$52.00

Superstar wine maker Justin Willett really has the touch. He barrel ages this wine in neutral oak then finishes in the tank to maintain its freshness. Think floral notes, with a lingering, mouthwatering honeyed finish

### Bourgogne Blanc, Saint-Veran, Les Pierres Grises (France) 2022

AVAILABLE OPTIONS

Lively aromatic wine. The oak is evident & well pronounced but does not over power the fruit, which makes it really delicious and well balanced

\$16.00

\$64.00

## RED WINES 21

### Cab/Merlot "Ca'Emo", La Montecchia (Italy) 2020

AVAILABLE OPTIONS

Ancient volcanic soils situated south of Venice, adds a nice smokey dimension to this well-rounded Bordeaux transplant. Balanced and food friendly, you cant go wrong.

\$14.00

\$56.00

### Sangiovese Blend, Chianti Classico, Le Fonti (Italy) 2019

AVAILABLE OPTIONS

Vicky Schmitt owner and wine maker, makes a fabulously approachable fruit driven example, the tannins aren't too aggressive and really round out this foodie wine

\$16.00

\$64.00

### Rosso Di Montalcino, Fornacina (Italy) 2021

AVAILABLE OPTIONS

A bit of "new world" winemaking with "old world" flavors, from one of the original 13 producers...This great Tuscan is very approachable with wonderful texture, structure and fruit. It complements our food across the board!

\$17.00

\$68.00

### Brunello Di Montalcino, Podere Scopetone (Italy) 2018

\$110.00

A fresh and vibrant interpretation of this wonderful varietal, as it's well rounded and ready to drink right now. It's the perfect choice for our food

### Brunello di Montalcino, Casanuova delle Cerbaie (Italy) 2008 (Magnum)

\$275.00

Sangiovese Grosso is the grape that needs a little bottle age. This is a lovely delicate interpretation of this wonderful varietal, as it's well rounded and ready to drink right now. It's the perfect choice for our food

### Gattinara, Anzivino (Italy) 2020

\$69.00

Made from the same Nebbiolo grape as Barolo & Barbaresco...this is from a neighboring province up in the hills. This rustic, earth driven red wine is really well rounded due to a couple of years in oak barriques. It's definitely a food wine that works especially well with our heartier dishes

### Barbaresco, Piazza, "Argé" (Italy) 2019

AVAILABLE OPTIONS

If Barolo is the KING, then Barbaresco is definitely the QUEEN. This is a wonderful elegant, yet bold expression of this grape which will heighten our food like no other wine

\$22.00

\$88.00

### Barolo, Simone Scaletta, Bricco San Pietro (Italy) 2016

\$125.00

is a wonderfully approachable Barolo, with its supple tannins and mouth-watering acidity. With a little air it develops a great texture and has a fantastic floral finish

**Amarone della Valpolicella, Mazzi "Classico" (Italy) 2017** **\$150.00**

The Mazzi family has been using their higher elevation vineyards to create an elegant approach to Amarone for generations. This is a wine to build your meal around, rich, bold and acid that persists t

**Rossese di Dolceacqua, Maixei (Italy) 2021** **\$68.00**

Fresh, lively, fruit driven coastal red from the Italian Riviera. It's so fragrant, light bodied, but so enticing not to mention food friendly. They pick the grapes by hand at the end of the season to make sure they are really ripe.

**Lacrima di Morro D'Alba, Orgiolo (Italy) 2020** **\$48.00**

This earthy, spicy, delicious floral red comes from the almost extinct Lacrima grape. You will either love it or hate it! It's an absolute must as it works so well with our food

**Cesanese, L'Olivella (Italy) 2020** **\$68.00**

If it's good enough for the Pope, then it's good enough for me! This masculine wine has great texture, it has supple well-rounded tannins that do not over power the palate- it's a great find that complements our cooking style

**Nergroamaro, Cosimo Taurino, Rosso Riserva (Italy) 2012** **AVAILABLE OPTIONS**

Lovely old world wine from Puglia the heel of the boot of Italy. Characterized by red ripe fruits, clove and baking spices dusty notes of dry wild herbs. Making this Savory with a Dry finish

\$17.00

\$68.00

**Nerello Mascalese, Vigne Vecchie (Sicily) 2014** **\$95.00**

Old world wine with big flavor, dark juicy fruit, robust earthy tannins, with a dry with a long finish. It's aged in neutral barrels for a couple of years before being laid down in the bottle. Great food wine

**Nerello Mascalese & Nerello Capuccio, Cottanera, Etna Rosso (Sicilia) 2021** **AVAILABLE OPTIONS**

Primarily Nerello Mascalese grape with 10% Nerello Cappuccio from the mineral rich lava soils of Mount Etna 750 meters above sea level. Bright blackberry fruit. Bold integrated tannins.

\$16.00

\$64.00

**Syrah, Falcone (Paso Robles) 2021** **AVAILABLE OPTIONS**

Tiny hands on operation, small production, John and Helen really know how to make wine well. This Syrah is no different, its got great body and texture and works great with our meat dishes

\$16.00

\$64.00

**Zinfandel, Talty "Estate Grown" (Dry Creek Valley) 2015** **AVAILABLE OPTIONS**

This is how zinfandel tastes when it is made correctly. The juice is well balanced and complements the food rather than over power it. I definitely recommend you try this new find of ours

\$14.00

\$56.00

**Pinot Noir, Joseph Swan "Cuvée de Trois" (Russian River) 2018** **AVAILABLE OPTIONS**

Small production with only 325 cases produced this is a benchmark pinot with an old-world complexion. Minimal intervention makes this really interesting/ complex with great texture/ weight. Neutral Burgundian oak barriques really round it out, it has a lingering finish

\$20.00

\$80.00

**Pinot Noir, Merry Edwards "Coopersmith" (Russian River) 2017** **\$105.00**

This wine making phenomenon has been around for a while now, with 40 harvests and counting. You'll enjoy this wonderfully perfumed delicious pinot, which really stood out to us thanks to its acidity and balance.

**Cabernet Sauvignon, SpellBound (Sonoma Valley) 2021** **\$16.00**

This wine has bright red fruit with a juicy finish, it's a lighter style cab with seductive tannins that are silky smooth

**Cabernet Sauvignon, White Rock (Napa Valley) 2019** **\$125.00**

Family run gem in its own valley at the foothills of Stag's Leap that has been providing excellent cabernet since the 1800's. This is deeply complex and well structured. Layered tannins, minerality and a long finish.

<b>Russian River STS Pilsner</b>	<b>\$7.00</b>
<b>HenHouse Seasonal IPA</b>	<b>\$7.00</b>
<b>HenHouse Best Life Blonde</b>	<b>\$7.00</b>
<b>HenHouse Oyster Stout</b>	<b>\$8.00</b>
<b>Russian River Blind Pig IPA</b>	<b>\$11.00</b>
<b>Russian River Pliny the Elder</b>	<b>\$12.00</b>