



butcher block  
at central kitchen

By day, salumeria located at central kitchen, is a neighborhood deli and larder specializing in handcrafted, artisan sandwiches, freshly made pasta and house cured charcuterie. By night, it turns into an intimate and rustic dining space.

The menu utilizes seasonal ingredients, Northern California inspirations and, of course, your preferences.

**capacity**

14 guests

**availability**

daily starting @ 6:30PM

**food & beverage minimums**

**january - march**

sunday to saturday- \$1000

**april-november**

sunday to wednesday - \$1000

thursday to saturday - \$1250

**december**

sunday to saturday- \$1250

**menu options**

four- course family style tasting menu \$95

*The evening begins with meat and cheese platters prepared by salumeria to greet you and your guests. Menu includes two appetizers, pasta course created at flour + water, roast of meat with side dishes and dessert.*

whole beast feast—starting at \$200

*Let our chefs tackle the beast and create a four-course dinner inspired by your animal of choice. Provided a two week notice, our chefs will customize a menu for your group utilizing this animal to create a one-of-a-kind experience for guests. Inquire for further information.*

\*prices marked are indicated per guest and exclusive of tax, sf mandate and 5% booking fee. Gratuity is considered discretionary.