



Dry Aged Prime Rib

Aged the exact number of days Brock Purdy has been the SF Niner's starting Quarterback

WHY JOURNEYMAN DRY-AGED?

Dry Aging makes the beef more tender and concentrates the flavor.

While this grade beef is "high choice," the yield loss due to dry aging is typically 20%, giving you denser, richer meat.

Our Italian aging cabinet utilizes prosciutto aging technology by continuously adjusting the humidity to

Our Housemade Sausages

Perfect comfort food for these cold days!

Dry January?

Ugh! Dry is not always good so try our specialty marinated products to help you through

Enjoy the games with Salumi Boards!

Be a Superhost or the favorite guest!