

**to start**

focaccia topped with fresh herbs and sea salt	1
marinated olives	3
spiced toasted almonds	3
barbacco salumi, chef's selection	11
local squid alla piastra / fennel / chili / garlic / spicy pan grattato	9
'nduja - housemade spicy Calabrian salame / crostini	6/9

**bruschette**

cured local anchovy / egg / lemon aioli / capers	3 ea
crushed cannellini beans / rosemary / radicchio / olive oil	
roasted mushrooms / artichoke passatina	
asparagus / meyer lemon aioli	
duck liver pate / balsamic onion marmellata	
crushed spring peas / mint / ricotta salata	

**salads**

rucola and radicchio / shaved parmigiano reggiano	6/9
roasted red and gold beets / goat cheese / arugula	7/10
shaved green asparagus / spring onion / parmigiano reggiano	7/10
celery and celery root / apple / gorgonzola / walnuts	7/10
hearts of romaine / anchovy vinaigrette / parmigiano reggiano	6/9
butcher's salad - house made salami / 'nduja / pickled peppers olives / red onion / asiago cheese	7/10

**soups**

soup of the day	5/8
ribollita - Tuscan bread soup / kale / cannellini beans	5/8
zuppa di pesce - fisherman's soup / aioli crostino	6/9

**sandwiches**

chicken salad - poached chicken / golden raisins / walnuts red onion / celery / rucola	10
roasted lamb / mustard greens / garlic confit / fennel	10
grilled shrimp / chili / preserved lemon / aioli / rucola	11
slow roasted shoulder porchetta / asiago cheese herb salad / smoked paprika / roasted spring onion	10

**pasta etc.**

lasagna Bolognese - spinach pasta / meat ragu/ balsamella sauce	13
paccheri / rustic pork ragu / parmigiano reggiano	11
canneroni pasta / slow roasted lamb sugo / artichokes favas / mint / chili	12
farrotto - farro "risotto" / roasted mushrooms / parmigiano reggiano	11

**beverages**

pomegranate spritz	3
limonata - freshly squeezed lemons / simple syrup	2.5
mint limonata- freshly squeezed lemons / mint syrup	3
ginger limonata- freshly squeezed lemons / ginger syrup	3
strawberry limonata- freshly squeezed lemons/ strawberry puree	3
iced tea	2
coke, diet coke, sprite	3
fizzy lizzy - sparkling fruit juice .fuji apple .cranberry	3.5
freshly squeezed orange juice	3

**meats**

polpette - pork meat balls with raisins and pine nuts	
braised chard / tomato sugo	12
braised chicken thighs / castelvetro olives / braised escarole garlic confit / toasted almonds	13

**sides**

fried polenta / parmigiano reggiano	4
patate in padella - roasted red potatoes / fennel / herbs	4
fried Brussels sprouts / capers / anchovy / red wine vinaigrette	5
spring onion roasted on the piastra / olive oil / balsamico	4

**cheese**

parmigiano reggiano	
mosto cotto	8
gorgonzola piccante	
chestnut honey	6
nicasio square	
mostarda di fruta	6
cypress grove - humbolt fog	
red wine poached cherries	6
asiago alevo dop	
cotognata	8
provolone	
marmellata di arance	8
selection of two	12
three	15
four	18

**dessert**

gelato and sorbetto, scoop	3 ea
bittersweet chocolate	
torrone	
butterscotch-chocolate crunch	
strawberry sorbetto	
olive oil cake / marinated cherries	
crème fraiche	5
lemon panna cotta / strawberries	5
chocolate nemesis cake	5
panforte by napa cakes	1 ea
almond-anise biscotti	.5 ea

**coffee and tea**

espresso	2
double espresso	3
cappuccino	3.5
caffe latte	3.5
coffee	2
hot tea	3
darjeling / chamomile citrus	
green tea tropical /mint mélange	

**Take Out and Catering Available**  
**Pick up your order as early as 11am**  
**Please call (415) 955-1960**

A GRATUITY OF 18% MAY BE ADDED  
TO PARTIES OF FIVE OR MORE.