

# FIGRELLA

DINNER

## FRITTI

**Suppli al Telefono** 10  
Little Arancini Stuffed with Fior di Latte Mozzarella

**Zucchini Frittelle** 12  
House-Made Ranch

## CROSTINI

**Chicken Liver Toscana** 8

**Wood-Roasted Peperonata** 8  
Marinated Sweet Peppers, Farmer's Cheese & Basil

## ANTIPASTI

**Heirloom Tomato Soup** 8  
Wood-Roasted Heirloom Tomatoes, Basil, Crostini & Provolone Picante

**Iacopi Gigante Beans** 9  
Pomodoro, Basil & Parmigiano

**Prosciutto di Parma** 14  
Cantaloupe, Mint & Almonds

**Arugula Salad** 12  
Hazelnuts, Stone Fruit, Lemon & Ricotta Salata

**Cucumber & Fennel** 12  
Creme Fraiche, Pine Nuts, Mint & Lemon

**Grilled Little Gem Salad** 14  
Caesar, Anchovy, Lemon & Chili

**Wood Fired Octopus** 16  
Sungold Tomatoes, Yellow Wax Beans, Olives & Garlic Aioli

**Panzanella with Burrata** 14  
Heirloom Tomato, Toasted Bread, Olives, Basil & Lemon

## PIZZA

**White Pie** 15  
Ricotta, Fior di Latte, Garlic & Basil

**New Haven Pie** 13  
Tomato, Parmigiano, Pecorino & Olive Oil

**Margherita** 15  
Tomato, Basil & Fior di Latte

**Spicy Salami Pie** 17  
Tomato, Salami, Chilies, Marinated Onions & Provolone Picante

**Zucchini Pie** 17.5  
Zucchini, Sungold Tomatoes, Mozzarella di Bufala, Basil & Garlic

**Clam Pie** 18  
Chopped Clams, Chilies, Oregano, Parsley, Garlic, Pecorino, Fior di Latte & Lemon

**Neapolitan Pie** 13.5  
Tomato, Anchovies, Oregano, Olives, Capers, Chilies & Garlic

**Salsiccia Pie** 18  
House-made Fennel Sausage, Green Peppers, Provolone Picante, Mozzarella, Oregano & Onion

**Pie Add Ons**  
Arugula 2  
Side Of Sauce 2  
Anchovies 3  
Egg 3  
Fra' Mani Salami 3  
Wood Roasted Mushrooms 4

## PASTA \*gluten free options available

**Cacio e Pepe** 14  
Black Pepper, Pecorino, Parmigiano & Butter

**Chitarra Pomodoro** 17  
Cherry tomatoes, Garlic, Basil & Parmigiano Reggiano

**Garganelli with Ragu** 17  
Beef and Pork Ragu, Parmigiano & Black Pepper

## SECONDI

**Nono's Meatballs** 14/18  
Tomato Sauce & Crostini

**Wood-Roasted Chicken** 22  
Herb-marinated 1/2 chicken, Tomato-Braised Dandelion & Wild Mustard

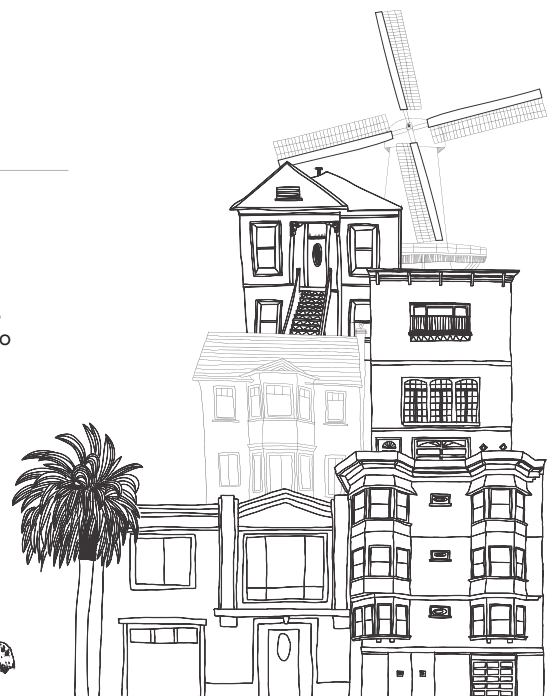
**Marin Coast Halibut** 26  
Charred Scallion, Farro, Pepitas & Mint

## DESSERT

**Warm Almond & Meyer Lemon Ricotta Cake** 9  
Pine Nuts, Strawberry Jam & Whipped Cream

**Honeyed Buttermilk Panna Cotta** 9  
Plums & Bee Pollen

**Guittard Chocolate Budino** 9  
Hazelnuts & Maldon Sea Salt



BRUNCH SAT-SUN 10:30AM-2:30PM | DINNER SUN-THUR 5PM - 10PM, FRI-SAT 5PM - 11PM | FIGRELLA-SF.COM #FIGRELLAITALIAN

WE'RE NOT RESPONSIBLE FOR LOST ITEMS. WATER SERVED UPON REQUEST.

-A 4% SURCHARGE IS ADDED TO ALL FOOD AND BEVERAGE SALES WHICH APPLIES TO THE COST OF SAN FRANCISCO

EMPLOYER MANDATES AND ORDINANCES INCLUDING HEALTH CARE & MINIMUM WAGE-