

SMALL PLATES

Hamachi Poke Crudo - Brokaw Avocado, Black Sesame.....	13.95
Scallion, Pickled Ginger, Oro Blanco, Tempura Crisps	
Marinated Italian Olives.....	6.95
Soup - Asparagus, Green Garlic Confit, Pine Nuts.....	8.95
Broccoli di Ciccio, Bagna Cauda, Preserved Lemon.....	9.95
Calabrian Chili	
Jumbo Asparagus Frito, Harissa Aioli, Chili Oil, Basil.....	11.50
Taleggio Stuffed Arancini, Black Garlic Aioli.....	9.50
Pork and Veal Meatball Spiedini, Spicy Tomato Sauce.....	12.95
Roasted Garlic Fontina Fonduta, Rosemary, Arugula	

SECONDI

Crispy Duck Confit, Chanterelle Mushrooms.....	19.95
Brussels Sprouts, Huckleberry Glaze, Lemon	
Slow Cooked Pork Belly, Roman Style Dumplings.....	19.95
Crispy Broccoli, Poached Egg, Harissa	
Avocado Bruschetta, House Coppa, Manodori Balsamic.....	12.50
Zero Zero Fried Chicken Thighs, Chili Sauce, Caraway Yogurt.....	15.50
Charcuterie Trio - Pork Belly Rilette, Prosciutto di Parma.....	21.95
Coppa, Market Pickles, Rosemary Toast	

Water will gladly be served upon request

SALADS

Farro Salad - Escarole, Bacon, Tory Farm Grapes, Fennel.....	13.95
Chervil, Preserved Lemon, Gorgonzola Dolce Vinaigrette	
Baby Kale Salad - K&J Orchards Apples, Sunchokes.....	14.95
Pickled Onions, Feta Cheese, Lambrusco Vinaigrette	
Caesar Salad - Hearts of Romaine, Torn Garlic Croutons.....	13.95
Grana Padano, Bruce's Caesar Dressing	

PASTA

Little Shells - Bay Shrimp, Asparagus, Preserved Lemon Cream... Shallots, Green Garlic, Bottarga	21.95
Rigatoni - Duck Confit, Bacon, Brodo, Brown Butter..... Oven Roasted Radicchio, Garlic, Chili Flake	23.50
Radiatore - Braised Short Rib, Charred Lacinato Kale, Shallots.... Gremolata, Chili Flake, Mint	22.50
Spaghettoni Amatriciana - Pancetta, Spicy Tomato Sauce..... Sweet Onion, Garlic, Pecorino	22.95
Gnocchi - Pork Belly Ragù, San Marzano Tomato Sauce..... Ricotta Basil, Grana Padano	21.95

Chefs - Ryan Day and Jose Canto Chef /Owner - Bruce Hill

To offset costs of San Francisco ordinances, taxes, and fees,
a 5% charge will be added to all food and beverage sales.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may

PIZZA

Marinara	13.50
Tomato Sauce, Oregano, Garlic, De Padova Extra Virgin Olive Oil	
(F) Margherita	16.95
Tomato Sauce, Basil, Mozzarella, Grana Padano, De Padova Extra Virgin Olive Oil	
Margherita di Bufala	19.95
Tomato Sauce, Basil, Annabella Buffalo Mozzarella, Grana Padano, De Padova Extra Virgin Olive Oil	
Columbus	19.95
Prosciutto Cotto, Crimini Mushrooms, Tomato Sauce, Fresh Garlic, Oregano, Mozzarella, Grana Padano	
Cabrillo	19.95
Butternut Squash & Brown Butter Puree, Sage, Brussels Sprouts, Olives, Espelette, Mozzarella, Grana Padano, Fontina, Ricotta	
Scott	19.95
Spring Peas, Guanciale, Roasted Garlic Panna, Black Pepper, Scallions, Basil, Mozzarella, Grana Padano, Ricotta	
(F) Fillmore	19.95
Hen of the Woods Mushrooms, Leeks, Mozzarella, Grana Padano, Pecorino, Fontina, Garlic, Thyme	
Geary	20.50
Manila Clams, Tomato Sauce, Garlic, Bacon, Pecorino, Parsley, Calabrian Chile	
(F) Castro	19.95
Sopressata, House Made Sausage, Tomato Sauce, Mozzarella, Basil	

Add On

Arugula.....	1.50	Olives.....	1.50	Calabrian Chilis.....	1.50
Jidori Egg.....	4	Prosciutto di Parma.....	8		

(F) = Pizza Is Available Frozen To Go