

COCKTAILS

Zero Mary.....	10
Vodka, House-Made Bloody Mary Mix, Lemon	
Hard Root Beer Float.....	12
Vanilla Soft Serve, Zaya Rum, Root Liqueur, Averna, Root Beer	
Corpse Reviver No.2.....	10
Beefeater Gin, Cointreau, Lillet Blanc, Lemon, Absinthe	
Mimosa (by the glass).....	8.95
Mimosa (by the 1L pitcher).....	19.95

STARTERS

Hamachi Poke - Brokaw Avocado, Black Sesame.....	14.95
Scallion, Pickled Ginger, Cherry Tomatoes, Tempura Crisps	
Marinated Italian Olives.....	7.95
Asparagus Soup - Green Garlic Confit, Pine Nuts, Grana Padano..	8.95
Taleggio Stuffed Arancini, Black Garlic Aioli.....	9.50
Avocado Bruschetta, House Pork Coppa, Manodori Balsamic.....	12.50

SALADS

Arugula - Strawberries, Toasted Almonds, Basil.....	14.95
Lambrusco Vinaigrette, Caciocavallo, Manodori Balsamic	
Spring Pea Panzanella - Burrata, Persian Cucumber.....	15.95
Fava and Bluelake Beans, Grilled Batard, Basil, Pea Leaf Pesto	
Little Gem - Hobb's Ham, Avocado, Farm Egg.....	14.95
Pickled Peppers, Crispy Onions, Creamy Mustard Vinaigrette	
Caesar - Hearts of Romaine, Torn Garlic Croutons.....	13.95
Grana Padano, Bruce's Caesar Dressing	

Water will gladly be served upon request



PIZZA

Marinara.....	14.50
Tomato Sauce, Oregano, Garlic, De Padova Extra Virgin Olive Oil	
(F) Margherita.....	17.95
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.....	21.95
Prosciutto Cotto, Crimini Mushrooms, Tomato Sauce, Fresh Garlic, Oregano, Mozzarella, Grana Padano	
Judah.....	22.95
Blistered Shishito Peppers, Sweet Corn, Basil, Black Pepper, Mozzarella, Pecorino, Grana Padano, Ricotta	
Scott.....	21.95
Spring Peas, Guanciale, Roasted Garlic Panna, Black Pepper, Scallions, Basil, Mozzarella, Grana Padano, Ricotta	
(F) Fillmore.....	22.95
Hen of the Woods Mushrooms, Leeks, Mozzarella, Grana Padano, Pecorino, Fontina, Garlic, Thyme	
Geary.....	22.95
Manila Clams, Tomato Sauce, Garlic, Bacon, Pecorino, Parsley, Calabrian Chile	
(F) Castro.....	21.95
Sopressata, House Made Sausage, Tomato Sauce, Mozzarella, Basil	

Add On

Arugula.....2	Olives.....2	Calabrian Chilis.....2
Jidori Egg.....4	Prosciutto di Parma.....8	

(F) = Pizza Is Available Frozen To Go

ENTREES

Short Rib Pastrami Hash, Russet Potatoes, Jidori Egg.....	16.50
Pepperoncini, Grana Padano, Charred Scallion Salsa Verde	
Roman Style Dumpling, Slow Cooked Pork Belly.....	21.95
Crispy Broccoli, Poached Egg, Harissa	
Fried Chicken Thighs with Semolina Waffle.....	18.95
Straus Dairy Butter, Bacon, Vermont Maple Syrup	
Cavatelli Carbonara - Hobb's Bacon, Poached Egg.....	16.95
Pecorino, Black Pepper	
Deep Fried Challah French Toast - Bourbon Peach Compote.....	14.95
Spiced Brown Sugar Chantilly, Oat Streusel, Straus Butter	

SIDES

Creme Fraiche Biscuits - White Peach & Strawberry Jam.....	6.50
Whipped Straus Butter	
Twice Fried Potatoes - Grana Padano, Garlic, Pepperoncini.....	6.50
Sage, Rosemary, "Dirty Sauce"	
Hobb's Breakfast Sausage.....	6.95
Hobb's Bacon.....	6.50

**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