

SMALL PLATES

Hamachi Poke Crudo - Brokaw Avocado, Black Sesame.....	14.95
Scallion, Pickled Ginger, Cherry Tomatoes, Tempura Crisps	
Marinated Italian Olives.....	7.95
Wood Oven Roasted Heirloom Tomato Soup.....	8.95
Broccoli di Ciccio, Bagna Cauda, Preserved Lemon.....	9.95
Calabrian Chili	
Crispy Stuffed Squash Blossoms.....	15.95
Almond Harissa-House Ricotta Filling, Summer Squash Relish	
Taleggio Stuffed Arancini, Black Garlic Aioli.....	9.50
Pork and Veal Meatballs - Spicy Tomato Sauce.....	16.95
Roasted Garlic and Fontina Fonduta, Fennel, Arugula	

SECONDI

Avocado Bruschetta, House Pork 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	
Slow Cooked Pork Belly, Roman Style Dumplings.....	21.95
Crispy Broccoli, Poached Egg, Harissa	
Crispy Duck Confit - Fregola, Castelvetro Olives.....	22.75
Summer Squash, Roasted Peaches, Pickled Mustard Seeds	

Water will gladly be served upon request

SALADS

Arugula - Strawberries, Toasted Almonds, Basil.....	14.95
Lambrusco Vinaigrette, Caciocavallo, Manodori Balsamic	
Summer Pea Panzanella - Burrata, Persian Cucumber.....	15.95
Bluelake Beans, Grilled Batard, Basil, Pea Leaf Pesto	
Caesar - Hearts of Romaine, Torn Garlic Croutons.....	13.95
Grana Padano, Bruce's Caesar Dressing	

PASTA

Little Shells - Gulf Shrimp, Crème Fraîche, Roasted Corn.....	23.95
Romanesco, Bottarga	
Rigatoni - Duck Confit, Bacon, Brodo, Brown Butter.....	23.50
Wood Oven Roasted Radicchio, Garlic, Chili Flake	
Radiatore - Braised Short Rib, Charred Lacinato Kale, Shallots....	22.50
Gremolata, Chili Flake, Mint	
Spaghettoni Amatriciana - Pancetta, Spicy Tomato Sauce.....	23.95
Sweet Onion, Garlic, Pecorino	
Gnocchi - Pork Belly Ragù, San Marzano Tomato Sauce.....	21.95
Ricotta Basil, Grana Padano	

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
increase your risk of food-borne illness

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