

## BEVERAGES

Twain's Twist.....	5
Huckleberries, Lemon, Agave, Ginger Beer	
<b>Basil Lemonade</b> .....	5
Lemon Juice, Basil Syrup, Seltzer	
<b>Iced Tea, House Lemonade, or Arnold Palmer</b> .....	4
<b>Devil's Canyon Root Beer</b> .....	4
<b>San Pellegrino Aranciata or Blood Orange Soda</b> .....	4
<b>Bundaberg Ginger Beer or Peach Soda</b> .....	4

## STARTERS

Hamachi Poke - 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
Taleggio Stuffed Arancini, Black Garlic Aioli.....	9.50
Avocado Bruschetta, House Pork Coppa, Manodori Balsamic.....	12.50
Zero Zero Fried Chicken Thighs, Chili Sauce, Caraway Yogurt.....	15.50

### 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 eggs  
may increase your risk of food-borne illness



## PIZZA

<b>Marinara</b> .....	14.50
Tomato Sauce, Oregano, Garlic, De Padova Extra Virgin Olive Oil	
<b>(F) Margherita</b> .....	17.95
Tomato Sauce, Basil, Mozzarella, Grana Padano, De Padova Extra Virgin Olive Oil	
<b>Margherita di Bufala</b> .....	19.95
Tomato Sauce, Basil, Annabella Buffalo Mozzarella, Grana Padano, De Padova Extra Virgin Olive Oil	
<b>Columbus</b> .....	21.95
Prosciutto Cotto, Crimini Mushrooms, Tomato Sauce, Fresh Garlic, Oregano, Mozzarella, Grana Padano	
<b>Judah</b> .....	22.95
Blistered Shishito Peppers, Sweet Corn, Basil, Black Pepper, Mozzarella, Pecorino, Grana Padano, Ricotta	
<b>Scott</b> .....	21.95
Spring Peas, Guanciale, Roasted Garlic Panna, Black Pepper, Scallions, Basil, Mozzarella, Grana Padano, Ricotta	
<b>(F) Fillmore</b> .....	22.95
Hen of the Woods Mushrooms, Leeks, Mozzarella, Grana Padano, Pecorino, Fontina, Garlic, Thyme	
<b>Geary</b> .....	22.95
Manila Clams, Tomato Sauce, Garlic, Bacon, Pecorino, Parsley, Calabrian Chile	
<b>(F) Castro</b> .....	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

## SALADS

Arugula - Strawberries, Toasted Almonds, Basil.....	14.95
Lambrusco Vinaigrette, Caciocavallo, Manodori Balsamic	
Caesar - Hearts of Romaine, Torn Garlic Croutons.....	13.95
Grana Padano, Bruce's Caesar Dressing	
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	

## ENTREES

Spaghettoni Amatriciana - Pancetta, Spicy Tomato Sauce.....	23.95
Sweet Onion, Garlic, Pecorino	
Braised Short Rib Sandwich - Aged Provolone, Giardiniera.....	14.95
Horseradish & Grain Mustard Aioli	
Buttermilk Fried Chicken Sandwich - Caesar Dressing Aioli.....	14.95
Romaine Lettuce, Pickled Onions, Grana Padano, Dutch Crunch	
Pastrami Sandwich - Short Rib, Cabbage Slaw, Swiss Cheese.....	14.95
Pepperoncini, Russian Dressing, House Caraway Bread	



*Water will gladly be served upon request*