

DINNER

SMALL PLATES

Hamachi Poke Crudo - Brokaw Avocado, Black Sesame.....	14.95
Scallion, Pickled Ginger, Market Citrus, Tempura Crisps	
Marinated Italian Olives.....	7.95
Celery Root and Potato Soup - Chili Oil, Focaccia Croutons.....	9.95
Broccoli di Ciccio - Bagna Cauda, Preserved Lemon.....	9.95
Calabrian Chili	
Crispy Brussel Sprouts - Asian Pear, Pancetta.....	11.95
Parsley, Lemon, Chili	
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 - Brussels, Hobb's Bacon.....	21.75
Preserved Lemon, Roasted Turnips, Huckleberry	

We accept a maximum of four credit cards per table.
Thank You

SALADS

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

PASTA

Pappardelle - Local Dungeness Crab, Red Jalapeño, Brussels.....	24.95
Crème Fraîche, Bottarga Breadcrumbs, Chives	
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, Jose Canto & Terry Fox
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, especially if
you have certain medical conditions.

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	
Lombard	22.95
Roasted Red Pepper Pesto, Zucchini, Perenzana Olives, Basil Mozzarella, Grana Padano, Roasted Garlic, House Made Ricotta	
Duboce	22.95
Eggplant Puree, Roasted Market Peppers, House Made Sausage, Basil, Roasted Garlic, Mozzarella, Grana Padano	
(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