

DINNER

SMALL PLATES

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| 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

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| 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

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| 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

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| 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

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| 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

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

(F) = Pizza Is Available Frozen To Go