

## BEVERAGES

<b>Bill W</b> .....	<b>10</b>
Seedlip Garden, Bitter lemon soda, Lavender bitters	
<b>Twain's Twist</b> .....	<b>6</b>
Huckleberries, Lemon, Agave, Ginger Beer	
<b>Basil Lemonade</b> .....	<b>5</b>
Lemon Juice, Basil Syrup, Seltzer	
<b>Iced Tea, House Lemonade, or Arnold Palmer</b> .....	<b>4</b>
<b>Devil's Canyon Root Beer</b> .....	<b>4</b>
<b>San Pellegrino Aranciata or Blood Orange Soda</b> .....	<b>4</b>
<b>Bundaberg Ginger Beer or Peach Soda</b> .....	<b>4</b>

## STARTERS

<b>Hamachi Poke - Brokaw Avocado, Black Sesame</b> .....	<b>14.95</b>
Scallion, Pickled Ginger, Oro Blanco, Tempura Crisps	
<b>Marinated Italian Olives</b> .....	<b>7.95</b>
<b>Celery Root and Potato Soup - Chili Oil, Focaccia Croutons</b> .....	<b>9.95</b>
<b>Taleggio Stuffed Arancini - Black Garlic Aioli</b> .....	<b>9.50</b>
<b>Avocado Bruschetta - House Pork Coppa, Manodori Balsamic</b> .....	<b>12.50</b>
<b>Zero Zero Fried Chicken Thighs - Chili Sauce, Caraway Yogurt</b> .....	<b>15.50</b>

### 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.

## LUNCH

### PIZZA

<b>Marinara</b> .....	<b>14.50</b>
Tomato Sauce, Oregano, Garlic, De Padova Extra Virgin Olive Oil	
<b>Margherita</b> .....	<b>17.95</b>
Ⓡ Tomato Sauce, Basil, Mozzarella, Grana Padano, De Padova Extra Virgin Olive Oil	
<b>Margherita di Bufala</b> .....	<b>19.95</b>
Tomato Sauce, Basil, Annabella Buffalo Mozzarella, Grana Padano, De Padova Extra Virgin Olive Oil	
<b>Columbus</b> .....	<b>21.95</b>
Prosciutto Cotto, Crimini Mushrooms, Tomato Sauce, Fresh Garlic, Oregano, Mozzarella, Grana Padano	
<b>Lombard</b> .....	<b>22.95</b>
Roasted Red Pepper Pesto, Zuchinni, Perenzana Olives, Basil Mozzarella, Grana Padano, Roasted Garlic, House Made Ricotta	
<b>Duboce</b> .....	<b>22.95</b>
Eggplant Puree, Roasted Market Peppers, House Made Sausage, Basil, Roasted Garlic, Mozzarella, Grana Padano	
<b>Fillmore</b> .....	<b>22.95</b>
Ⓡ Hen of the Woods Mushrooms, Leeks, Mozzarella, Grana Padano, Pecorino, Fontina, Garlic, Thyme	
<b>Geary</b> .....	<b>22.95</b>
Manila Clams, Tomato Sauce, Garlic, Bacon, Pecorino, Parsley, Calabrian Chile	
<b>Castro</b> .....	<b>21.95</b>
Ⓡ Sopressata, House Made Sausage, Tomato Sauce, Mozzarella, Basil	

#### Add On

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

Ⓡ = pizza is available frozen to go

## SALADS

<b>Arugula Salad - Yerena Farms Strawberries, Toasted Amonds</b> .....	<b>13.95</b>
Basil, Cacciocavallo, Lambrusco Vinaigrette, Manodori Balsamic	
<b>Spring Pea Panzanella - Burrata, Persian Cucuber</b> .....	<b>15.95</b>
Bluelake Beans, Spring Peas, Grilled Batard, Basil, Pea Leaf Pesto	
<b>Caesar - Hearts of Romaine, Torn Garlic Croutons</b> .....	<b>13.95</b>
Grana Padano, Bruce's Caesar Dressing	
<b>Little Gem - Hobb's Ham, Avocado, Farm Egg</b> .....	<b>14.95</b>
Pickled Peppers, Crispy Onions, Creamy Mustard Vinaigrette	

## ENTREES

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



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