

COCKTAILS

Zero Mary	12
Vodka, House-Made Bloody Mary Mix, Lemon	
Hard Root Beer Float	12
Vanilla Soft Serve, Zaya Rum, Root Liqueur, Averna, Root Beer	
Corpse Reviver No.2	12
Beefeater Gin, Cointreau, Lillet Blanc, Lemon, Absinthe	
Mimosa (by the glass)	8.95
Mimosa (by the 1L pitcher)	19.95

STARTERS

Creme Fraiche Biscuits - Blood Orange Marmalade	6.50
Hamachi Poke - Brokaw Avocado, Black Sesame	14.95
Scallion, Pickled Ginger, Cherry Tomatoes, Tempura Crisps	
Marinated Italian Olives	7.95
Celery Root and Potato Soup - Chili Oil, Focaccia Croutons	9.95
Taleggio Stuffed Arancini - Black Garlic Aioli	9.50
Avocado Bruschetta - House Pork Coppa, Manodori Balsamic	12.50

SALADS

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

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

BRUNCHI

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, Zuchinni, 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

ENTREES

Short Rib Pastrami Hash, Russet Potatoes, Jidori Egg	16.50
Pepperoncini, Grana Padano, Charred Scallion Salsa Verde	
Roman Style Dumpling, Slow Cooked Pork Belly	21.95
Crispy Broccoli, Poached Egg, Harissa	
Fried Chicken Thighs with Semolina Waffle	18.95
Straus Dairy Butter, Bacon, Vermont Maple Syrup	
Cavatelli Carbonara with Hobb's Bacon, Poached Egg	16.95
Pecorino, Black Pepper	
Crispy Challah French Toast with Lemon Curd, Meringue	14.95
Vanilla Poached Citrus, Straus Butter	
Monte Cristo with Prosciutto Cotto, Swiss, Dijon	14.95
(add syrup for \$2.00)	
SIDES	
Twice Fried Potatoes - Grana Padano, Garlic, Pepperoncini	6.50
Sage, Rosemary, "Dirty Sauce"	
Hobb's Breakfast Sausage	6.95
Hobb's Bacon	6.50

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.