

SMALL PLATES

Hamachi Poke Crudo - Brokaw Avocado, Black Sesame.....	14.95
Scallion, Pickled Ginger, Cherry Tomato, Tempura Crisps	
Marinated Italian Olives.....	7.95
Spring Garlic and Potato Soup - Basil Oil, Focaccia Croutons.....	9.95
Avocado Bruschetta - Hobbs Pork Coppa, Manodori Balsamic....	12.50
Broccoli di Cicco - Toasted Garlic, Preserved Lemon.....	9.95
Sicilian Chili Flakes	
Eggplant Sformato - Caponata, Pecorino Fonduta.....	11.25
Calamari Fritti - Fresno Chilies, Italian Parsley, Lemon Aioli.....	16.50
Taleggio Stuffed Arancini - Black Garlic Aioli.....	9.50

SECONDS

Pork and Veal Meatballs - Spicy Tomato Sauce.....	16.95
Roasted Garlic and Fontina Fonduta, Fennel, Arugula	
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.....	22.95
Broccoli di Cicco, Poached Egg, Harissa	

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.

We accept a maximum of four credit cards per table.

Thank You

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SALADS

Arugula Salad - Yerena Farms Strawberries, Toasted Almonds.....	14.95
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

Egg Pappardelle - Grilled Summer Squash, Nettles.....	21.95
House Ricotta, Mint, Pine Nut Relish	
Squid Ink Spaghetti - Gulf Shrimp, Garlic, Preserved Lemon.....	23.95
Calabrian Chile, Bottarga	
Radiatore - Braised Short Rib, Charred Lacinato Kale, Shallots....	22.50
Gremolata, Chili Flakes, Mint	
Spaghettoni Amatriciana - Pancetta, Spicy Tomato Sauce.....	23.95
Sweet Onion, Garlic, Pecorino	
Gnocchi - Wild Mushrooms, Black Truffle Butter.....	24.50
Hobbs Bacon, Fava Beans, Lemon, Sourdough Breadcrumbs	

Chefs -David Zboray, Jose Canto & Selin Vicalvi
Chef/Owner -Bruce Hill

To offset costs of San Francisco ordinances, taxes, and fees, a 6% charge will be added to all food and beverage sales.

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, Italian Buffalo Mozzarella, Grana Padano, De Padova Extra Virgin Olive Oil	
Columbus	23.95
Prosciutto Cotto, Crimini Mushrooms, Tomato Sauce, Fresh Garlic, Oregano, Mozzarella, Grana Padano	
Ashbury	22.95
Spring Garlic Panna, Dino Kale, Black Olives, Mozzarella, Grana Padano, Oregano, Chili Flakes	
Judah	22.95
Bacon, Shishito Peppers, Sweet Corn, Basil, Black Pepper, Mozzarella, Pecorino, Grana Padano, Ricotta, Chili Flakes	
(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	23.95
Sopressata, House Made Sausage, Tomato Sauce, Mozzarella, Basil	

Add On

Arugula.....	2	Olives.....	2	Calabrian Chilis.....	2
Pepperoni.....	3	Jidori Egg.....	4	Prosciutto di Parma.....	8

(F) = Pizza Is Available Frozen To Go