

## BEVERAGES

<b>Bill W</b> .....	<b>10</b>
Seedlip Garden, Bitter lemon soda, Lavender bitters	
<b>Twain's Twist</b> .....	<b>9</b>
Huckleberries, Lemon, Agave, Ginger Beer	
<b>Strawbery Rhubarb Soda</b> .....	<b>6</b>
<b>Basil Lemonade</b> .....	<b>5</b>
<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>Fentimans Ginger Beer</b> .....	<b>4</b>

## STARTERS

<b>Hamachi Poke - Brokaw Avocado, Black Sesame</b> .....	<b>14.95</b>
Scallion, Pickled Ginger, Cherry Tomato, Tempura Crisps	
<b>Marinated Italian Olives</b> .....	<b>7.95</b>
<b>Spring Garlic and Potato Soup - Basil 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 -Bruce Hill & Jose Canto

To offset costs of San Francisco ordinances, taxes, and fees,  
a 6% 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

<b>Marinara</b> .....	<b>14.50</b>
Tomato Sauce, Oregano, Garlic, De Padova Extra Virgin Olive Oil	
<b>(F) 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>23.95</b>
Prosciutto Cotto, Crimini Mushrooms, Tomato Sauce, Fresh Garlic, Oregano, Mozzarella, Grana Padano	
<b>Ashbury</b> .....	<b>22.95</b>
Spring Garlic Panna, Dino Kale, Black Olives, Mozzarella, Grana Padano, Oregano, Chili Flake	
<b>Judah</b> .....	<b>22.95</b>
Bacon, Shishito Peppers, Sweet Corn, Basil, Black Pepper, Mozzarella, Pecorino, Grana Padano, Ricotta, Chili Flake	
<b>(F) 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>(F) Castro</b> .....	<b>23.95</b>
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

## SALADS

<b>Arugula Salad - Yerena Farms Strawberries, Toasted Amonds</b> .....	<b>14.95</b>
Basil, Cacciocavallo, Lambrusco Vinaigrette, Manodori Balsamic	
<b>Spring Pea Panzanella - Burrata, Persian Cucumber</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