



# ALIMENTARI

834 Divisadero, San Francisco

IN AN EFFORT TO IMPROVE OUR TRANSPARENCY AND SUCCESS AS A SMALL BUSINESS IN THE BAY AREA, WE HAVE MADE SOME CHANGES TO OUR BUSINESS MODEL. ONE CHANGE IS A 10% DINE IN CHARGE. IT ALLOWS US TO PAY A LIVING WAGE TO ALL OF OUR EMPLOYEES, PROVIDE PROFESSIONAL BENEFITS, AND USE THE BEST LOCAL PRODUCTS. IT HELPS US RUN A PROFITABLE AND SUSTAINABLE BUSINESS, ONE THAT WE HOPE CAN BE THERE TO FEED OUR COMMUNITY FOR YEARS TO COME. PLEASE NOTE THIS IS NOT A GRATUITY. ALL GRATUITY IS DISTRIBUTED TO OUR ENTIRE TEAM AND GREATLY APPRECIATED.

THANK YOU FOR DINING WITH US AND SUPPORTING THE IDEALS AND INTEGRITY THAT WE ALL SHARE.

PLEASE KEEP IN MIND YOUR TABLE IS RESERVED FOR THE FOLLOWING AMOUNT OF TIME:

GROUPS OF 2 - 1.5 HOURS

GROUPS OF 3/4 - 2.0 HOURS

GROUPS 5/6 - 2.0 HOURS

## PANE

**FOCACCIA** 11  
Whipped Mascarpone, Sicilian Olive Oil

**TOASTED CIABATTA** 5  
with Tuscan 'Butter' 6

## SALUMI

**PROSCIUTTO & BURRATA** 27  
San Daniele Prosciutto

**MORTADELLA** 16  
Mortadella Rovagnatella

**STONE FRUIT & PROSCIUTTO** 21  
Kashiwase Farm, Basil, Olio Verde

## FORMAGGI

**TOMALES FARMSTEAD TELEEKA** 15  
Che Fico Strawberry Jam

**MOZZARELLA & POMODORINI** 18  
Masseria Mirogallo Tomatoes

## ANTIPASTI

**SUPPLI AL TELEFONO (2PC)** 10  
Fried Risotto, Fontina, Tomato, Dill

**PANINI CON LINGUA DE MANZO** 20  
Braised Beef Tongue, Focaccia, Arugula, Salsa Verde

**INSALATA TRITATA** 28  
Little Gem Lettuce, Salami, Spring Onion, Castelvetro Olives, Chickpeas, Herbed Ricotta Salata, Red Wine Vinaigrette

**INSALATA PRIMAVERA** 26  
Market Lettuce, Spring Onion, Fennel, Radish, Carrot, Lambrusco Vinegar

**FAVA BEAN E GUANCIALE** 26  
Spring Onion, Chili, Lemon

## PRIMI

**MEZZE MANICHE CACIO E PEPE** 27  
Pecorino Romano, Black Pepper

**SPINACH LASAGNA** 28  
Double 8 Dairy Ricotta, Pomodoro, Basil

**SPAGHETTI ALLA VONGOLE** 34  
Little Neck Clams, Garlic, Chili, Lemon

**SPAGHETTI PRIMAVERA** 28  
Guanciale, Pecorino Romano, Pomodoro, Fava Beans, Spring Onions

**PAPPARDELLE AL RAGU** 29  
Wild Boar, Pecorino Toscana

## PIZZE

**MARGHERITA PIZZA** 26  
San Marzano, Double 8 Dairy Mozzarella, Basil

**SALSICCIA PIZZA** 29  
San Marzano, Sausage, Caciocavallo, Fennel, Chili

**NAPOLETANA PIZZA** 28  
San Marzano, Anchovies, Taggiasca Olives, Chili, Arugula

**PATATE PIZZA** 28  
Treccione, Fontina, Spring Onion, Potatoes, Green Garlic

**Calabrian Chili Bomba** 2     **Salsiccia** 9     **Prosciutto** 11     **Anchovies** 5     **Arugula** 5

## SECONDI

**MELANZANA ALLA PARMIGIANA** 30  
Eggplant, Mozzarella, Marinara

**POLLO ARROSTO** 42  
Half Roasted Mary's Chicken, Market Rabe, Calcot Onions, Salsa Verde

**MAIALINO AL FORNO** 48  
Llano Seco Suckling Pig, Tuscan 'Butter', Yukon Gold Potatoes

**AGNELLO BRASATO** 45  
Braised Lamb Shoulder, Polenta, Cipollini Onions, Gremolata

## CONTORNI

**POLENTA** 10  
Creme Fraiche, Parmigiano Reggiano

**PATATE FRITTE** 12  
Potatoes, Confit Garlic, Oregano, Chili Flake, Parmigiano Reggiano

**PISELLI SCOTTATI** 14  
Charred Snap Peas, Anchovy, Pangrattato, Lemon

**SPINACI** 10  
Star Route Farms Bloomsdale Spinach, Chili, Garlic



# ALIMENTARI

## VINO

WINES AVAILABLE BY THE GLASS, CARAFE, OR BOTTLE



## SPUMANTE

MALIBRAN '5 GRAMMI' EXTRA BRUT PROSECCO / VALDOBBIADENE, VENETO 2020	16	-	80
SAETTI 'ROSSO VIOLA' LAMBRUSCO SALAMINO DI SANTA CROCE / EMILIA ROMAGNA 2020	14	-	70
FAVARO 'NE' NEBBIOLO ROSATO / PIEDMONT NV	16	-	80

## BIANCO

PUNTA CRENA ‘VIGNETO ISASCO’ VERMENTINO / RIVIERA LIGURE DI Ponente, Liguria 2020	18	45	90
I CLIVI 'A TESSA' RIBOLLA GIALLA / FRIULI 2019	19	48	95
CANTINA DEL BARONE 'PAONE' FIANO / CAMPAGNIA 2018	16	40	80
CIECK 'VIGNA MISOBOLO' ERBALUCE DI CALUSO / CANAVESE, PIEDMONT 2020	17	43	85

## ROSATO

LE PIANELLE NEBBIOLO / COSTE DELLA SESIA, PIEDMONT 2019	16	40	80
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## ROSSO

FLIEDERHOF SCHIAVA / SANTA MAGDALENER, SUDTIROL, ALTO-ADIGE 2020 (CHILLED)	19	48	95
GRACI NERELLO MASCALESE / ETNA ROSSO, SICILY 2019	17	43	85
RONCHI NEBBIOLO / BARBARESCO, PIEDMONT 2018	20	50	100
FORMICONI 'CISINIANUM' CESANESE / AFFILE, LAZIO 2016	18	45	90
IL CANCELLIERE ‘GIOVIANO’ AGLIANICO / IRPINIA, CAMPAGNIA 2017	18	45	90

## BEVANDE

### BEER

FRIULI LAGER BIRRA FRIULI	8
PILSNER TEMESCAL	9
HAZY IPA TEMESCAL	10
SFIZIO FORT POINT	6
ERDINGER NON-ALCOHOLIC	6

### CAFFE & TE

FIVE MOUNTAINS ICED TEA	5
SIGHTGLASS COFFEE	5
FIVE MOUNTAINS TEA	5
BLACK	
CHAMOMILE	
PEPPERMINT	

### NON-ALCOHOLIC

LURISIA GAZZOSA SPARKLING LEMON	5
LURISIA CHINOTTO SPARKLING CARAMEL-CITRUS	5

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS