

lunch

aperitivi

luna rosa 12
cappelletti aperitivo, dolin rouge vermouth, prosecco

lemon shandy 7
house made lemonade, kölsch style ale

antipasti

marinated castelvetrano olives 6
sesame, poppy and nigella seed crackers 4
house made focaccia bread, olive oil 4
chicken liver crostini, apple jam, pickled shallot 8

primi

turnip soup, brussels sprouts, green garlic relish, golden raisin, pine nut 11
winter greens, radish, lemon honey vinaigrette, crushed almond 13
beet and squash salad, quinoa, ricotta salata, pomegranate, pistachio 15
burrata, artichoke, caper salsa verde, endive, potato crisp, celery 17
yellowtail crudo, grapefruit, radish, olio nuovo, sunflower sprout 18

paste

strozzapreti, maitake mushroom, green garlic, arugula, calabrian chili 22
chioccioline, fennel sausage, braised kale, pangrattato, parmesan 23

secondi

pork and beef polpette, crushed tomato, parmesan 12 / 20
octopus, marble potato, smoked paprika, meyer lemon, cilantro 23
coho salmon, sunchoke, turnip, celery root, frisée salad 28

pizze

margherita: tomato, mozzarella, basil 15
bianca: parmesan, pecorino, mozzarella, garlic, chili oil 16
funghi: roasted mushroom, stracchino, shaved garlic 18
salsiccia: house made pork sausage, mozzarella, red onion 19
americana: pepperoni, fontina, fennel, pickled shishito, green olive 19
broccolini: pancetta, soffritto, ricotta, meyer lemon 19

white anchovy 4 / egg 3 / arugula 3 / sausage 4.5

olives 3 / pepperoni 4 / calabrian chili 2

out of concern for our resources, water will be served on request only.
a 6% surcharge will be added to each check to offset san francisco mandates.
a service charge of 20% will be added to all parties of 6 or more.

wines by the glass

bubbles
and rosé

NV Sommariva Prosecco di Conegliano-Valdobbiadene Superiore (Glera), Italy 12
NV Stéphane Coquillette Brut 1er Cru (Pinot Noir-Chardonnay), France 20
2016 Pere Mata Cava Brut Nature Rosé (Macabeu-et al.), Spain 12
2017 Mas de Cadenets Rosé (Grenache-Cinsault-et al.), France 15

whites

2017 Cenatiempo Ischia Bianco Superiore (Biancolella), Italy 11
2016 Ballot Millot & Fils. Bourgogne (Chardonnay), France 18
2016 Tyler Winery (Chardonnay), California 16
2017 Schlossgut Diel Kabinett (Riesling), Germany 15
2017 Ciavolich Colline Pescaresi (Pecorino), Italy 15

reds

2017 Newfound Wines (Counoise), California 15
2014 Domaine Pavelot Savigny-les-Beaune (Pinot Noir), France 22
2014 Poe Winery Sonoma Mountains (Pinot Noir), California 17
2015 Fattoria La Valentina (Montepulciano d'Abruzzo), Italy 11
2016 Portelli Cerasuolo di Vittoria (Calabrese-Frappato), Italy 14
2017 Marco Porello Barbera d'Alba (Barbera), Italy 12
2016 Arnaud Lambert Brézé (Cabernet Franc), France 15
2015 Padelletti Rosso di Montalcino (Sangiovese), Italy 18
2016 Clefs des Murailles Vacqueyras (Grenache-Syrah-Cinsault), France 16

draft beer

fort point ksa kölsch style ale 7
fieldwork brewing ipa hazy india pale ale with pine and citrus notes 8
fort point manzanita smoked altbier brewed with charred manzanita 8

non draft
beer

harmonic brewing kölsch style ale 16oz. 8
faction brewing pale ale with simcoe, columbus and mosaic hops 17oz. 13
fort point westfalia amber ale with rich, malty caramel flavors 12oz. 6

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lemon shandy house made lemonade, kölsch style ale 7

beverages

hetch hetchy water... just ask!
house sparkling water 2
lemonade 5
iced tea 3
arnold palmer 5
aranciata 3
chinotto 3