

- candied ginger scone** salted butter, berry jam 5
yogurt and honey parfait house granola, citrus, mint 9
zeppole huckleberry, white chocolate pudding 12
- olives** marinated castelvetrano 6
focaccia house made bread, olive oil 4
chicken liver crostini pear jam, pickled shallot 8
fingerling potatoes, aleppo aioli, malt vinegar, rosemary 8
crudo, hamachi, citrus, avocado, olio nuovo, radish 17
- little gem salad**, treviso, pea, radish, lemon honey vinaigrette, almond 13
beet, pear, quinoa, greens, whipped ricotta, mint, pistachio 15
burrata, artichoke, caper salsa verde, endive, potato crisp, celery 17
- pork and beef polpette**, crushed tomato, parmesan 12 / 20
gemelli, wild ramp pesto, parmesan, walnut 18
soft scramble, oyster mushroom, crispy potato, shishito, parmesan 19
octopus, marble potato, smoked paprika, meyer lemon, cilantro 23
fried egg, butter bean, artichoke, pickled ramp, bread crumb 22 | add pork belly 5
mcfarland springs trout, asparagus, brown butter hollandaise, leek, bottarga 29
don wattson farms lamb, warm spring farro salad, cardoon, strawberry 35
- margherita**: tomato, mozzarella, basil 15
bianca: parmesan, pecorino, mozzarella, garlic, chili oil 16
salsiccia: house made pork sausage, mozzarella, red onion 19
broccolini: pancetta, soffritto, ricotta, meyer lemon 19
americana: pepperoni, fontina, fennel, pickled shishito, green olive 19
funghi: roasted mushroom, stracchino, garlic, parsley 18
asparagi: tellegio, speck, egg, mozzarella, chili oil 22

white anchovy 4 | egg 3 | arugula 3 | sausage 4.5 | olives 3 | pepperoni 4 | calabrian chili 2

wines by the glass

bubbles and rosé

- NV Sommariva Prosecco di Conegliano-Valdobbiadene Superiore (Glera), Italy 12
- NV Pierre Gerbais Extra Brut Champagne (Chardonnay), France 20
- NV Domaine Rolet Crémant du Jura Rosé (Trousseau-et al.), France 17
- 2017 Tatomer Rosé (Pinot Noir), California 15

whites

- 2017 Cenatiempo Ischia Bianco Superiore (Biancolella), Italy 13
- 2015 Jean-Philippe Fichet Bourgogne Blanc (Chardonnay), France 21
- 2017 Franz Gojer Karneid (Sauvignon Blanc), Italy 16
- 2017 Specogna Colli Orientali Ramato (Pinot Grigio), Italy 14

reds

- 2014 Poe Winery Sonoma Mountains (Pinot Noir), California 17
- 2016 Lignier-Michelot Bourgogne Rouge (Pinot Noir), France 22
- 2017 Marco Porello Barbera d'Alba (Barbera), Italy 14
- 2017 Vigne Rada Cannonau di Sardegna (Grenache), Italy 16

aperitivi and digestivi

- luna rosa 12
- cappelletti, vermouth, prosecco
- cardamaro amaro 15
- ginger, artichoke, cardoon, oak
- fernet-branca 14
- myrrh, anise, mint, rhubarb
- r. jelínek fernet 14
- anise, clove, mint, baking spice
- sfumato rabarbaro amaro 14
- smoke, rhubarb, alpine
- leopold bros. highland amaro 16
- herbal, mint, rose petal, chamomile

beer

- northcoast *scrimshaw* 6
- pilsner, fort brag, ca 12oz
- henhouse brewing 8
- saïson, santa rosa, ca 16oz
- marin brewing *mt. tam* 7
- pale ale, marin, ca 12oz
- eagle rock brewery *populist* 9
- american ipa, los angeles, ca 16oz
- fort point brewing *westfalia* 7
- amber ale, san francisco, ca 12oz

beverages

- hetch hetchy water... just ask!
- lemonade 6
- iced tea 4
- arnold palmer 6
- aranciata 4
- chinotto 4