

dinner

- olives** marinated castelvetrano 6
- focaccia**, house made bread, olive oil 4
- white bean hummus**, garden vegetables, seeded cracker, black sesame 7
- chicken liver crostini**, pear jam, pickled shallot 8
- baby fava bean**, tempura, buttermilk dressing, seaweed salt 11
- crudo**, hamachi, cucumber, nasturtium, black garlic sea salt 18
- carrot soup**, fregola sarda, snap pea, crème fraîche 11
- little gem salad**, treviso, pea, radish, lemon honey vinaigrette, almond 13
- beet**, quinoa, pear, mâche, ricotta salata, mint, pistachio 15
- delta asparagus**, brown butter hollandaise, leek, bottarga 16
- burrata**, artichoke, caper salsa verde, endive, potato crisp, celery 17
- gemelli**, wild ramp pesto, parmesan, walnut 18
- strozzapreti**, fava bean, maitake mushroom, green garlic, arugula, calabrian chili 22
- chioccioline**, fennel sausage, braised kale, pangrattato, parmesan 23
- potato gnocchi**, lamb ragù, english pea, carrot, chili, pecorino 24
- pork and beef polpette**, crushed tomato, parmesan 12 / 20
- octopus**, marble potato, smoked paprika, lemon aioli, cilantro 23
- black cod**, saltspring mussel, butter bean, artichoke, white wine 36
- braised short rib**, polenta, spring garden vegetables 38
- 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
- broccolini**: broccolini, pancetta, soffritto, ricotta, meyer lemon 19
- americana**: pepperoni, fontina, fennel, pickled shishito, green olive 19
- asparagi**: asparagus, speck, egg, taleggio, mozzarella, chili oil 22

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 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 Weszeli Terrafactum Langenlois (Gruner Veltliner), Austria 14
2017 Unti Vineyards Dry Creek (Fiano), California 17

reds 2015 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 cappelletti on the rocks 7
cardamaro amaro 11
ginger, artichoke, cardoon, oak
fernet-branca 13
myrrh, anise, mint, rhubarb
r. jelínek fernet 11
anise, clove, mint, baking spice
sfumato rabarbaro amaro 12
smoke, rhubarb, alpine
leopold bros. highland amaro 14
herbal, mint, rose petal, chamomile

draft
beer
non-draft
beer

chapman *crafted* pilsner 8
orange, ca
ol' republic *cosmic fly by* ipa 9
nevada city, ca
henhouse brewing 8
saison, santa rosa, ca 16oz
barebottle *baby unicorn dust* 10
hazy ipa, san francisco, ca 16oz
fort point brewing *westfalia* 7
amber ale, san francisco, ca 12oz

cocktails aperol spritz 12
aperol, sommariva prosecco, orange
peel
miriam's martini 14
hangar one vodka, dolin dry vermouth,
garden vegetables, castelvetrano olive
strawberry mint julep 13
buffalo trace bourbon, strawberry, mint,
soda water
st. george negroni 14
st george botanivore gin, campari, dolin
rouge vermouth, orange twist
paper plane 14
buffalo trace bourbon, nonino
quintessentia amaro, aperol, lemon juice
classic margarita 16
casamigos tequilla blanco, lime, salt,
orange-sage agave

beverages

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