

# lunch

- olives**, marinated castelvetro 6
- white bean hummus**, garden vegetables, seeded cracker, black sesame 7
- focaccia**, house made bread, olive oil 4
- chicken liver crostini**, pear jam, pickled shallot 8
- crudo**, hamachi, cucumber, nasturtium, black garlic sea salt 18
- spring onion soup**, english pea salad, focaccia, pecorino, mint 12
- little gem salad**, treviso, pea, radish, lemon honey vinaigrette, almond 13
- beet**, pear, quinoa, greens, ricotta salata, mint, pistachio 15
- burrata pugliese**, giardiniera, sunflower, 12 year balsamico, focaccia 24
- gemelli**, wild ramp pesto, parmesean, walnut 18
- strozzapreti**, fava bean, trumpet mushroom, green garlic, arugula, calabrian chili 22
- chiocciolate**, fennel sausage, braised kale, pangrattato, parmesan 23
- pork and beef polpette**, crushed tomato, parmesan 12 / 20
- fried egg**, butter bean, artichoke, pickled ramp, bread crumb 22 | add pork belly 4
- octopus**, marble potato, smoked paprika, lemon aioli, cilantro 23
- mcfarland springs trout**, asparagus, brown butter hollandaise, leek, bottarga 29
  
- 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

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 Caves Jean Bourdy Cremant du Jura Brut Rosé (Trousseau), Jura France 16
- 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 Unti Vineyards Dry Creek (Fiano), California 17
- 2017 Weszeli Terrafactum Langenlois (Gruner Veltliner), Austria 14

### 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

ol' republic *perfect pilsner* 8  
nevada city, ca

ol' republic *cosmic fly by ipa* 9  
nevada city, ca

### non-draft beer

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

### beverages

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