

- candied ginger scone** salted butter, berry jam 5
- warm banana bread** maple butter, sea salt 5
- focaccia** house made bread, olive oil 4
- zeppole** blueberry, white chocolate pudding 12
- meyer lemon poppy seed pancakes**, black berry maple syrup, powder sugar 13
- olives** marinated castelvetrano 6
- chicken liver crostini**, pickled cherry, chervil 8
- white bean hummus**, garden vegetables, seeded cracker, black sesame 9
- crudo**, big eye tuna, cucumber, nasturtium, black garlic sea salt 21
- little gem salad**, treviso, pea, radish, lemon honey vinaigrette, almond 13
- beet**, green strawberry, quinoa, greens, ricotta salata, mint, pistachio 15
- soft shell crab**, tempura, blistered cherry tomato, tonnato, basil 23
- burrata pugliese**, giardiniera, sunflower, 12 year balsamico, focaccia 24
- gemelli**, basil pesto, parmesan, walnut 18
- pork and beef polpette**, crushed tomato, parmesan 12 / 20
- soft scramble**, oyster mushroom, crispy potato, shishito, parmesan 19
- octopus**, crispy potato, smoked paprika, meyer lemon, aioli, cilantro 23
- fried egg**, white grits, morel mushrooms, patty pan squash, pecorino 27
- mcfarland springs trout**, butter bean, artichoke, shaved fennel salad 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, chili 19
- americana**: pepperoni, fontina, fennel, pickled shishito, green olive 19
- funghi**: roasted mushroom, stracchino, garlic, parsley 18
- zucca**: summer squash, speck, taleggio, ricotta, calabrian chili 20

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 Cleto Chiarli, Lambrusco d'Fundatore (Lambrusco), Italy 13
- 2018 Domaine du Pas de l'Escalette, (Granache, Cinsault, Carignan), France 15

whites

- 2017 Cenatiempo Ischia Bianco Superiore (Biancolella), Italy 13
- 2015 Jean-Philippe Fichet Bourgogne Blanc (Chardonnay), France 21
- 2017 Weszeli 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 Tenuta delle Terre Nere Etna Rosso (Nerello Mascarello), Italy 16
- 2015 Madonna delle Grazie (Aglanico), Italy 14

cocktails

aperol spritz 12
aperol, sommariva prosecco,
orange peel

classic mimosa 12
orange juice, sommariva prosecco

marzano bloody mary 14
vodka, san marzano tomato,
espellette, lemon

blueberry-hibiscus cooler 14
hibiscus infused gin, blueberry,
lemon verbena, lemon juice, basil

strawberry mint julep 13
bourbon, strawberry, mint, soda
water

beet moscow mule 13
vodka, beet-ginger juice, lime,
ginger beer

aperitivi and digestivi

cappelletti on the rocks 7
cardamaro amaro 9
ginger, artichoke, cardoon, oak

fernet-branca 10
myrrh, anise, mint, rhubarb

r. jelínek fernet 8
anise, clove, mint, baking spice

sfumato rabarbaro amaro 9
smoke, rhubarb, alpine

draft beer

chapman *crafted pils* 8
pilsner, orange, ca

barebottle *el dorado bravado ipa* 9
san francisco, ca

non-draft beer

henhouse brewing 8
saison, santa rosa, ca 16oz

faction brewing *penske file* 8
pale ale, alameda, 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