

dinner

- olives** marinated castelvetrano 6
- focaccia**, house made bread, olive oil 4
- chicken liver crostini**, pickled cherry, chervil 8
- strawberry gazpacho**, green strawberry, cucumber, almond oil 9
- crudo**, big eye tuna, cucumber, nasturtium, black garlic sea salt 21
- garden greens**, treviso, snap pea, radish, lemon honey vinaigrette, almond 13
- beet salad**, strawberry, quinoa, ricotta salata, mint, pistachio 15
- soft shell crab**, tempura, celery salad, avocado, tonnato, thai basil 23
- burrata pugliese**, giardiniera, sunflower, 12 year balsamico, focaccia 24
- gemelli**, basil pesto, onion blossom, parmesan, walnut 16
- strozzapreti**, english pea, maitaki mushroom, arugula, calabrian chili 22
- linguine**, manila clam, dry farm tomato, white wine, garlic, parsley 23
- chioccioline**, fennel sausage, braised kale, pangrattato, parmesan 23
- pork and beef polpette**, crushed tomato, parmesan 12 / 20
- octopus**, crispy potato, smoked paprika, lemon aioli, cilantro 23
- king salmon**, farro verde, sakura tomato, zucchini, horseradish 36
- dry aged n.y. steak**, white grits, morels mushroom, squash, caper jus 49
-
- 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
- zucca**: summer squash, speck, taleggio, ricotta, calabrian chili 20
- broccolini**: pancetta, soffritto, ricotta, meyer lemon, chili 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.

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, Italy 13
2018 Domaine du Pas de l'Escalette, (Grenache, Cinsault, Carignan), France 15

whites

2017 Cenatiempo Ischia Bianco Superiore (Biancolella), Italy 13
2015 Jean-Philippe Fichet Bourgogne Blanc (Chardonnay), France 21
2017 Jean-Claude Masson Vin de Savoie (Jacquère), France 14
2017 Unti Vineyards Dry Creek (Fiano), California 17

reds

2014 Peay Vineyards Sonoma Coast (Pinot Noir), California 22
2018 Jean-Claude Lapalu Beaujolais-Villages (Gamay), France 15
2017 Tenuta delle Terre Nere Etna Rosso (Nerello Mascarello), Italy 16
2015 Madonna delle Grazie (Aglanico), Italy 14

aperitivi
and
digestivi

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

leopold bros. highland amaro 12
herbal, mint, rose petal, chamomile

draft
beer

scrimshaw pilsner 7
pilsner, fort bragg, ca

barebottle brewing el dorado 8
hazy ipa, 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

cocktails

aperol spritz 12
aperol, sommariva prosecco, orange peel

seasonal moscow mule 12
tito's vodka, beet-ginger juice, lime,
apple ginger beer

negrini bianco 13
plymouth gin, luxardo bitter bianco,
cocchi americano

the classic negroni 13
st. george terroir gin, campari, dolin
rouge vermouth, orange twist

the verdant lady 14
plymouth gin, green chartreuse, piccino farms mint,
lime simple syrup

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

paper plane 14
buffalo trace bourbon, nonino amaro, aperol,
lemon juice

mulberry manhattan 13
george dickel rye whiskey, mulberry, cynar 70,
dolin vermouth, bitters

beverages

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