

# lunch

- olives**, marinated castelvetro 6
- focaccia**, house made bread, olive oil 4
- chicken liver crostini**, pickled cherry, chervil 8
- white bean hummus**, garden vegetables, seeded cracker, black sesame 9
- crudo**, ahi tuna, cucumber, nasturtium, black garlic sea salt 21
- spring onion soup**, english celery salad, focaccia, pecorino, mint 12
- little gem salad**, treviso, snap 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, pickled ramp, parmesean, walnut 18
- strozzapreti**, trumpet mushroom, spring garlic, pea, arugula, calabrian chili 22
- chioccioline**, fennel sausage, braised kale, pangrattato, parmesan 23
- pork and beef polpette**, crushed tomato, parmesan 12 / 20
- octopus**, marble potato, smoked paprika, lemon aioli, cilantro 23
- fried egg**, white grits, morel mushrooms, patty pan squash, pecorino 27
- mcfarland springs trout**, butter bean, artichoke, carrot, shaved fennel, 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, chili 19
- americana**: pepperoni, fontina, fennel, pickled shishito, green olive 19
- funghi**: roasted mushroom, stracchino, garlic, parsley 18
- 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'Fondatore, 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 Weszeli Langenlois (Gruner Veltliner), Austria 14  
2017 Unti Vineyards Dry Creek (Fiano), California 17

**reds** 2016 Lignier-Michelot Bourgogne Rouge (Pinot Noir), France 22  
2017 Tenuta delle Terre Nere Etna Rosso (Nerello Mascarello), Italy 16  
2015 Visintini Colli Orientali (Merlot), Italy 15  
2015 Madonna delle Grazie (Aglanico), Italy 14

**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** chapman *crafted pils* 8  
pilsner, orange, ca  
barebottle *el dorado bravado ipa*  
san francisco, ca 9  
**non-  
draft  
beer** henhouse brewing 8  
saison, santa rosa, ca 16oz  
faction brewing *penske file* 8  
pale ale, alameda, 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  
blueberry-hibiscus cooler 14  
hibiscus infused gin, blueberry, lemon  
verbena, lemon juice, basil  
marzano bloody mary 14  
san marzano tomato, espellette, lemon,  
vodka

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