

dinner

- olives** marinated castelvetro 6
- focaccia**, house made bread, olive oil 4
- tomales farmstead teleeka cheese**, walnut butter, kumquat, lavender, crostini 16
- green garlic bisque**, broccoli romanesco, crispy potato 12
- county line petit greens**, red wine vinaigrette, oregano 13
- winter chicories**, shaved fennel, red onion, pecorino vinaigrette 14
- roasted beet**, whipped garlic, burnt orange, crispy parsnip, grana padano 15
- roasted broccolini**, rosamarina, calabrian chili, anchovy, bread crumb 12
- burrata**, porcini honey, caper, fennel pollen cracker 26
- chilled monterey bay squid**, strawberry, caper, fennel, calabrian chile, nepitella 16
- octopus**, gaeta olive, cecilina, cara cara orange, sorrel 23
- linguine**, dungeness crab, preserved meyer lemon, pangrattato, chili 28
- strozzapreti**, braised rabbit, fines herbes, leeks, black truffle pecorino 25
- chiocciolate**, fennel sausage, braised kale, parmesan, pangrattato 23
- pasta e fagioli**, creste di gallo, cranberry beans, pancetta, parmesan brodo 22
- pork and beef polpette**, crushed tomato, parmesan 12 / 20
- mcfarland springs trout**, rosamarina, green garlic, farro verde, escarole 31
- wild nettle risotto**, taleggio fonduta, brown butter, meyer lemon 26
- american wagyu bistro**, root vegetable, sunchoke, bone marrow 36
- margherita**: tomato, mozzarella, sicilian oregano 17
- bianca**: parmesan, pecorino, mozzarella, garlic, chili oil 18
- funghi**: roasted mushroom, stracchino, garlic, parsley 21
- salsiccia**: house made pork sausage, tomato, red onion, calabrian chili 22
- broccolo**: broccoli, pistachio mortadella, anchovy, parmesan, meyer lemon 23

white anchovy 4 | egg 3 | arugula 3 | sausage 4 | 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.

consuming raw or undercooked ingredients may increase your risk of foodborne illness

wines by the glass

bubbles and rosé

- NV Sommariva, Prosecco Superiore (Glera), Italy 12
- NV Jean-Marc Sélèque, Champagne (Chardonnay), France 18
- NV Arnaud Lambert, Brut Rosé (Cabernet Franc), France 16
- 2018 Mas des Cadenets, Provence Rosé (Grenache), France 17

whites

- 2018 Mustilli, Sant'Agata dei Goti (Greco), Italy 13
- 2018 François Crochet, Coteaux de Giennois (Sauvignon Blanc), France 14
- 2018 Marta Valpiani, Forli Bianco (Albana), Italy 16
- 2018 Walter Scott, Willamette (Chardonnay), Oregon 19

reds

- 2016 Whitcraft Winery, French Camp Vineyard (Lagrein), California 16
- 2018 Poderi Sanguinetto, Rosso di Montepulciano (Sangiovese), Italy 16
- 2017 Giacomo Fenocchio, Langhe (Nebbiolo), Italy 17
- 2018 Oltretorrente, Colli Tortonesi Rosso (Barbera), Italy 14

reserve pour

- 2008 Kathryn Kennedy, Santa Cruz Mountains (Cabernet Sauvignon), California 30

cocktails

- aperol spritz 12
aperol, sommariva prosecco,
orange peel
- sage medley 13
vodka, cynar 70, lemon juice, sage
- negroni bianco 14
gin, st. germain, luxardo bitter bianco,
meyer lemon, rosemary
- classic negroni 13
gin, campari, dolin rouge vermouth,
orange twist
- paper plane 14
bourbon, nonino, aperol, lemon
juice
- niño fidencio 15
mezcal, cappelletti, cinnamon,
ginger, paprika, lime
- espresso martini 14
irish whiskey, nocino, espresso

beer

- pine st. brewing 7
ipa, san francisco, ca (12oz can)
- moonlight *death and taxes* 9
black lager, santa rosa, ca (16oz can)

beverages

- san pellegrino sparkling 6
- aranciata 4
- chinotto 4
- iced tea 4
- lemonade 6
- arnold palmer 6