

Piccino

olives, marinated castelvetro 6

focaccia, house made bread, olive oil 4

roasted corn soup, brentwood corn, new potato, chili de arbol 10

mixed lettuces, red wine vinaigrette 13

butter lettuces, feta vinaigrette, gala apple, easter egg radish 15

burrata, heirloom tomato, pickled green tomato, bottarga, crackers 24

piccino farms pole beans, marcona almond, crispy onions, mustard seed 15

strozzapreti, chanterelle mushroom, brentwood corn, pecorino 26

chioccioline, fennel sausage, braised kale, parmesan 23

pork and beef polpette, crushed tomato, parmesan 12 / 20

local king salmon, cucumber, chickpea salad, sesame seed 32

braised short rib, smoked farrotto verde, blistered summer peppers 36

margherita: tomato, mozzarella, basil 17

summer bianca: heirloom tomato, pecorino, mozzarella, garlic, chili oil 21

funghi: roasted mushroom, stracchino, garlic, parsley 22

salsiccia: house made pork sausage, red onion, jimmy nardello 23

fig: prosciutto, balsámico, arugula, crescenza 24

white anchovy 4 | egg 3 | arugula 3 | sausage 4 | olives 3 | pepperoni 4 | calabrian chili 2

seasonal scoop of sorbet 5

zeppole, bay leaf sugar, strawberry jam 10

chocolate panna cotta, mixed berry, basil, cocoa nib 12

crostata, k & j orchard plum, brown butter ice cream, crumble 12

a 4% 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), Italy 12 / 48
- NV J.M. Sélèque, Champagne (Chardonnay), France 18 / 72
- NV Château Brézé, Sparkling Rosé (Cabernet Franc), France 16 / 64
- 2019 Mas de Cadenets, Saint Victoire Rosé (Grenache Blend), France 16 / 64

whites

- 2018 Cenatiempo, Gran Tifeo Bianco (Falanghina), Italy 13 / 52
- 2018 Tegernseerhof, Federspiel (Gruner Veltliner), Austria 16 / 64
- 2018 Walter Scott, Willamette Valley (Chardonnay), Oregon 19 / 76

reds

- 2017 Domaine Huards, Chervney *Envol* (Pinot Noir), France 15 / 60
- 2018 Madonna delle Grazie, Messer Oto (Aglanico), Italy 13 / 52
- 2017 Istine, Chianti Classico (Sangiovese), Italy 17 / 68

cocktails

sf summer 14

mezcal, viscola cherry wine, r. jelinik fernet,
ginger beer, lime

sicilian sunrise 13

vodka, amara d'arancia, pear, basil, angostura bitters

negroni bianco 14

gin, luxardo bitter bianco, dry vermouth, mattei quinquina
blanc, herb tincture, grapefruit bitters

paper plane 13

buffalo trace bourbon, aperol, nonino quintessentia amaro,
lemon juice

aperol spritz 12

aperol, sommariva prosecco, orange peel



beer

henhouse *grain bravy* DIPA (draft) 9

henhouse *best life* blonde ale (16oz. can) 8

pine st. *sucker-free city* kolsch (12oz can) 7

harmonic *flying v* IPA (16oz can) 11

death & taxes black lager (16oz can) 9

beverages

san benedetto sparkling water 6

aranciata 4

chinotto 4

iced tea 4

lemonade 4

arnold palmer 4

sightglass coffee 4