

menu is subject to change upon seasonal availability

Piccino

olives, marinated castelvetro 6

focaccia, house made bread, olive oil 4

roasted carrot soup, dirty girl farm carrot, chanterelles, crème fraîche, herbs 10

winter greens, chicories, red wine vinaigrette 13

butter lettuces, feta vinaigrette, asian pear, easter egg radish, pistachio crunch 15

buffalo mozzarella, roasted winter squash, melted leek, saba, squash jus 24

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

linguine, salsa di noci, marjoram, parmesan, crispy herbs 21

chioccioline, fennel sausage, braised kale, parmesan 23

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

seasonal catch, cranberry bean, braised greens, onion brodo, chermoula AQ

pork chop, iacopi farms brussel sprouts, roasted gala apple, calvados jus 42

margherita: tomato, mozzarella, basil 17

bianca: pecorino, mozzarella, garlic, chili oil 21

funghi: roasted mushroom, stracchino, garlic, parsley 22

salsiccia: house made pork sausage, red onion, broccolini 23

persimmon: shaved fuyu persimmon, fontina, braised radicchio, black pepper 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, toasted pumpkin seed, pomegranate 12

crostata, k & j orchard apple, caramel 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

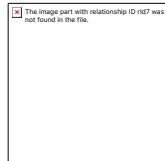
- 2018 Cenatiempo, Gran Tifeo Bianco (Falanghina), Italy 13 / 52
- 2018 Tegernseerhof, Federspiel (Gruner Veltliner), Austria 16 / 64
- 2018 Walter Scott, Willamette Valley (Chardonnay), Oregon 19 / 76

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

- sicilian sunrise 14
vodka, amara d'arancia, pear, cardamom
allspice, angostura bitters
- negrone 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
- averna spritz 13
amaro averna, prosecco, lemon juice, orange bitters



beer

- henhouse *grain bravy* DIPA (*draft*) 9
- pine st. *sucker-free city* kolsch (12oz can) 7
- barebottle *pronto!* Italian style pilsner (16oz. can) 11
- harmonic *flying v* IPA (16oz can) 11
- death & taxes* black lager (16oz can) 9
- barebottle *mango* milkshake IPA (17oz btl) 15

beverages

- san benedetto sparkling water 6
- aranciata 4
- chinotto 4
- iced tea 4
- lemonade 4
- arnold palmer 4
- sightglass coffee 4