

SMALL PLATES

July 21, 2018

Hummus 8.5

with House-Made Pita & Za'atar

Roasted Beets 9.5

with Labneh, Dill, Pomegranate Molasses & Pickled Onion

Mozzarella di Bufala 12

with Herb Pesto, Chile, Crème Fraîche & Toasted Focaccia

Grilled Monterey Bay Calamari 14

with Umbrian Lentils, Erbette Chard, Pimentón & Aioli

Grilled Peach Bruschetta 14

with Prosciutto, Fresh Ricotta, Aged Balsamic & Tiny Greens

Tomato Braised Pork Meatballs 13.5

with Creamy Polenta & Reggiano

Watermelon Salad 13

with Shaved Fennel, White Balsamic, Mint, Marash & Feta

Heirloom Tomato Panzanella 13

with Cucumbers, Ricotta Salata, Red Onions, Olives, Herbs & Lemon

Crispy Polenta & Wild Arugula 13

with Tomato Sauce, Calabrian Chiles & Salva Cremasco

Free Range Chicken Spiedini 14

with Bread, Cilantro, Chiles & Onion

Arugula Salad 12

with Apple, Toasted Walnuts, Gorgonzola & Star Anise Vinaigrette

Roasted Asparagus 13

with Spicy Almond Salsa & Herbs

Potato Gnocchi 14

with Spinach, Tomato Sauce, Chile, Leeks & Ricotta Salata

LARGER PLATES

Roasted Steelhead 32

with Umbrian Farro, Zucchini, Corn, Gypsy Peppers & Tzatziki

Ligurian Style Braised Chicken 21

with Orzo, Yogurt, Gaeta Olives, Tomato & Fried Rosemary

Linguine 22/14

with Niman Ranch Beef Bolognese, Cream & Pecorino

Braised Niman Ranch Pork Shoulder 28

with Mashed Potatoes, Braised Greens & Whole Grain Mustard Butter

Grilled Niman Ranch Skirt Steak 31

with Butterball Potatoes, Broccoli Rabe & Horseradish Chimichurri

Crispy Onions 6

Marinated Olives 5

Mixed Green Salad 6

Chef Miguel Tzab

A 4% surcharge will be applied to the bill to help offset the cost of SF ordinances

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

BEER

TAP

Chimay, Cinq Cents, Mellow & Slightly Bitter, Belgium 11
KSA, Kölsche Style Ale, Light & Crisp, Fort Point Beer Co., SF, CA 9
Villager, IPA, Citrus, Floral & Tropical Fruit, Fort Point Beer Co., SF, CA 9
Park, Wheat Beer, Aromatic, Tart Grapefruit Flavors, Fort Point Beer Co., SF, CA 9

BOTTLES

Einstök, White Ale, Iceland 8
Grapefruit Sculpin, IPA, Ballast Point, San Diego, CA 8
Anchor Steam, "Steam Beer", Anchor Brewing Co., SF CA 8
Sour Wench, Blackberry Ale, Ballast Point, San Diego, CA 8
Anchor Porter, Rich Chocolate & Coffee, Anchor Brewing Co., SF CA 8
Erdinger, Non-Alcoholic, Germany 7

BEVERAGES

Lurisia Italian Soda 6
Chinotto, Bittersweet Myrtle-Leaved Orange Soda
Lemon Gazzosa, Sweet, Tart & Refreshing Lemon Soda

Italian Sodas 4
Vanilla, Caramel, Cranberry, Cherry, Strawberry, Blackberry & Blueberry

Sodas 3.75
Coke, Diet Coke, Sprite, Ginger Ale or Root Beer

Waters

Lurisia Still 8
Lurisia Sparkling 8
Tap 0

COFFEE & TEA

House Coffee 3.5
Espresso 2.75
Double Espresso 3.75
Macchiato 3

Café Latte 4
Cappuccino 3.75
Café Au Lait 3.5
Mocha 4.5

FAR LEAVES FINE TEA 5

Breakfast*
Earl Grey
Chocolate Mint
Dong Ding Oolong
Organic Green*
Rooibos*
Lemon Ginger*
Fresh Mint Tisane*
Chamomile*
*Organic

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