

## SMALL PLATES

October 18, 2017

### 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 Treviso Salad, Aged Balsamic, Crème Fraiche & Toasted Focaccia

### Warm Chicory Salad 13

with \*Poached Egg, Pancetta, Red Wine, Croutons & Salva Cremasco

### Roasted Eggplant 11

with Spicy Zhoug, Tahini, Date Molasses & Toasted Sesame Seeds

### Seared Day Boat Scallops 16

with Braised Leeks, Breadcrumbs & Lemon Beurre Blanc

### Tomato Braised Pork Meatballs 13.5

with Creamy Polenta & Reggiano

### \*Fried Egg Bruschetta 13

with Fresh Ricotta, Lacinato Kale & Smoked Prosciutto

### Grilled Halloumi Cheese 14

with Wild Arugula, Pine Nuts, Currans & Lemon

### Free Range Chicken Spiedini 14

with Bread, Cilantro, Chiles & Onion

Chef Miguel Tzab

# TERZO

### Arugula Salad 12

with Polenta Croutons, Walnuts, Ricotta Salata & Balsamic Vinaigrette

### Heirloom Tomato Panzanella 12

with Red Onions, Cucumbers, Olives, Herbs & Feta

### Grilled Monterey Bay Calamari 14

with Black Beluga Lentils, Erbette Chard, Pimentón & Aioli

## LARGER PLATES

### Roasted Wild Coho Salmon 32

with White Corn, Green Zucchini, Gypsy Peppers & Tzatziki

### Greek Style Braised Chicken 21

with Orzo, Yogurt, Lemon, Herbs & Fried Rosemary

### Fresh Fettuccine 22 /14

with Spinach, Tomato Sauce, Onion, Herbs, Chile & Pecorino

### Braised Niman Ranch Pork Shoulder 28

with Mashed Potatoes, Spigariello Greens & Whole Grain Mustard Butter

### Grilled Niman Ranch Skirt Steak 31

with Potato-Gruyere Gratin, Broccoli di Cicco & Horseradish Chimichurri

### Crispy Onions 6

### Marinated Olives 5

### Mixed Green Salad 6

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 increase your risk of foodborne illness

## BEER

### Tap

KSA, Kölsche Style Ale, Light & Crisp , Fort Point Beer Co., SF, CA 9  
Affligem Blonde, Belgian Pale Ale, Golden, Smooth & Bright, Belgium 11  
Villager, IPA, Citrus, Floral & Tropical Fruit, Fort Point Beer Co., SF, CA 9  
Automatic, LAGER, Light, Malty & Slightly Bitter, Fort Point Beer Co., SF, CA 9

### Bottles

Einstock, White Ale, Iceland 7  
Grapefruit Sculpin, IPA, Ballast Point, San Diego, CA 7  
Peroni Nastro Azzurro, Lager, Birra Peroni, Rome, Italy 7  
The Hatchet, Organic Cider, Sonoma Cider, Sonoma, CA 7  
Anchor Steam, "Steam Beer", Anchor Brewing Co., SF CA 7  
Anchor Porter, Rich Chocolate & Coffee, Anchor Brewing Co., SF CA 7  
Erdinger, Non-Alcoholic, Germany 6

## BEVERAGES

Lurisia Italian Soda 5  
Chinotto, Bittersweet Myrtle-Leaved Orange Soda  
Lemon Gazzosa, Sweet, Tart & Refreshing Lemon Soda

Italian Sodas 3  
Cherry, Vanilla, Cranberry, Strawberry, Caramel or Blackberry

Sodas 3  
Coke, Diet Coke, Sprite, Ginger Ale or Root Beer

### Waters

Lurisia Still 7.5  
Lurisia Sparkling 7.5  
Tap 0

## COFFEE & TEA

House Coffee 2.5  
Espresso 2.25  
Double Espresso 3.5  
Macchiato 2.5

Café Latte 4  
Cappuccino 3.5  
Café Au Lait 3  
Mocha 4

## FAR LEAVES FINE TEA 4.5

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