

October 19, 2018

TERZO

SMALL PLATES

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 Arugula-Basil Pesto, Crème Fraiche, Chile & Toasted Focaccia

Grilled Monterey Bay Calamari 14

with Umbrian Lentils, Chard, Pimentón & Aioli

Potato Gnocchi 14

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

Tomato-Braised Pork Meatballs 13.5

with Creamy Polenta & Reggiano

Braised Greens & Crispy Polenta 13

with Tomato Sauce, Calabrian Chiles & Smoked Mozzarella

Heirloom Tomato Panzanella 13

with Cucumbers, Feta, Red Onions, Olives, Herbs & Lemon

Grilled Niman Ranch Lamb Keftas 14

with Tahini, Spicy Zhoug, Cilantro & Date Molasses

Free Range Chicken Spiedini 14

with Bread, Cilantro, Chiles & Onion

Arugula Salad 12

with Pear, Toasted Walnuts, Gorgonzola & Balsamic Vinaigrette

Grilled Halloumi Cheese 14

with Wild Arugula, Orange, Pine Nuts & Aleppo

Roasted Mixed Vegetables 13

with Honey, Brown Butter & Manchego

LARGER PLATES

Roasted Wild Coho Salmon 32

with Basmati Rice, Green Zucchini, Red Bell Peppers & Tzatziki

Greek Style Braised Chicken 21

with Orzo, Yogurt, Lemon & Fried Rosemary

Linguine 22/14

with Cauliflower, Cream, Capers, Bread Crumbs, Chile & Pecorino

Grilled Niman Ranch Pork Loin 28

with Mashed Potato, Braised Kale & Whole Grain Mustard Butter

Grilled Niman Ranch Skirt Steak 31

with Potato-Leek Gratin, 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
Animal I.P.A., Tropical, Aromatic, Citrus & Mango, Fort Point Beer Co., SF, CA 10
Export, Dortmunder Lager, Hearty, Full Hop Flavor, Fort Point Beer Co., SF, CA 9
KSA, Kölsche Style Ale, Light, Crisp & Lightly Smokey, 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