

January 15, 2019

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 Braised Leeks, Chile, Crème Fraîche & Toasted Focaccia

Grilled Monterey Bay Calamari 14

with Umbrian Lentils, Erbette Chard, Pimentón & Aioli

Slow Cooked Artichokes 14

with Cara Cara Orange, Wild Arugula, Feta & Urfa

Tomato-Braised Pork Meatballs 13.5

with Creamy Polenta & Reggiano

Roasted Butternut Squash Soup 9

with Brown Butter & Fried Sage

Baked Polenta & Lacinato Kale 12

with Tomato Sauce, Calabrian Chiles & Smoked Mozzarella

Grilled Apple Bruschetta 14

with Fresh Ricotta, Smoked Prosciutto & Honey

Free Range Chicken Spiedini 14

with Bread, Cilantro, Chiles & Onion

Arugula Salad 12

with Pear, Toasted Hazelnuts, Salva Cremasco & Balsamic Vinaigrette

Potato Gnocchi 14

with Oyster Mushroom, Braised Leeks, Thyme, Crème Fraîche & Pecorino

Roasted Vegetables 13

with Pecorino, Brown Butter, Date Molasses & Fried Sage

LARGER PLATES

Roasted Steelhead 32

with Umbrian Farro, Green Zucchini, Red Peppers & Raita

Moroccan Style Braised Chicken 21

with Basmati Rice, Sultanas, Pistachios, Yogurt & Herbs

Linguine 22 /14

with Cauliflower, Capers, Chile, Cream, Herbs & Breadcrumbs

Braised Niman Ranch Pork Shoulder 28

with Mashed Potatoes, Spigariello Greens & Whole Grain Mustard

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
Manzanita, Smoked Albier, Char & Smoke, Smooth Finish, Fort Point Beer Co., SF, CA 9
KSA, Kölsche Style Ale, Light, Crisp & Lightly Smokey, Fort Point Beer Co., SF, CA 9

BOTTLES

Einstock, White Ale, Iceland 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

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