

SNACKS

marinated olives	6
spiced almonds	6
fried shishito peppers	6
chorizo-potato croqueta	5
suppli - rice croquette	5
"cacio pepe" - pecorino - pepper	
lattas - spanish conserves	
sardinillas - baby sardines	12
mejillones - marinated mussels	18

SALUMI E CHARCUTERIA

italia	24
prosciutto di san daniele	
coppa piccante - finocchiona	
mortadella - sopressata - 'nduja	
house made giardiniera	
españa	26
jamon serrano - chorizo pamplona	
butifarra - lomo - chorizo vela	
chorizo soria	
marinated olives	

ANTIPASTI

summer melon salad - mint - arugula	15
heirloom tomatoes - basil - urfa pepper - balsamico - olive oil	16
romaine and treviso caesar salad - levain croutons	
parmigiano reggiano - anchovy	14
burrata cheese - long cooked early girl tomatoes	18
fried potato-herb gnoccho - prosciutto di san daniele	18
arugula - stracciatella cheese	
crushed roasted beets - herb yogurt - toasted almonds	15
octopus alla plancha - potatoes - pimenton - charred lemon	18
soup - cannellini bean minestra - pasta - parmigiano reggiano	8/11

PASTA

orecchiette "little ears"	20
spicy fennel pork sausage - cavolo nero - pecorino romano	
fettuccine - flat egg pasta	21
mushroom ragu - summer corn - spinach - parmigiano reggiano	
rigatoni all'amatriciana	20
guanciale - tomato - onion - calabria chili - pecorino romano	
spaghetti - tomato-saffron pasta strands	23
mussels - garlic - white wine - parsley - calabria chili	

MAINS

spicy sicilian pork meatballs with pine nuts and raisins	21
tomato sugo - ricotta gratinata	
capricciosa salad - prosciutto cotto - shaved vegetables	17
arugula - cherry tomatoes - croutons - parmigiano dressing	
lemon marinated albacore tuna salad	19
white beans and green beans - roasted pepper	
arugula - lemon aioli - fried capers	
local petrale sole alla piastra	29
pole bean salad - olive vinaigrette	
piadina - flat bread sandwich - prosciutto cotto	15
fresh mozzarella - tomato - arugula - basil	
tartine - open face levain bread sandwich	16
roasted maitake and portobello mushrooms	
caramelized onion and radicchio - fontina cheese	
fried chicken sandwich - truffle honey aioli	16
shaved cabbage salad	

SIDES

roasted brussels sprouts - anchovy - chili - capers	8
fried yukon gold potatoes - romesco sauce	8
roasted fennel - blood orange	8

a gratuity of 18% maybe added to parties of six or more
a 6% surcharge is added to all food and beverages
for San Francisco employer mandates

California law advises patrons that "consuming raw or undercooked meats
poultry, seafood, shellfish or egg may increase your risk of food borne illness."