



MONTESACRO
PINSERIA ROMANA · ENOTECA

SOTT'OLI

house-marinated vegetables in extra virgin olive oil, parsley, chili flakes, garlic.....1/\$5 - 3/\$12
 olives zucchini oven-dried tomato spanish boquerones
 bell peppers eggplant mushrooms

INSALATE

cavolo nero- kale, anchovy vinaigrette, shaved pecorino, marinated anchovy..... \$10
 panzanella - tomato, bread crouton, red onion, capers, cucumber, oregano..... \$11
 rapette - beets, farmers market greens, sunflower seeds, goat cheese, chives..... \$12
 rughetta - rucola, lemon, shaved parmigiano reggiano..... \$7

FORMAGGI.....1/\$6 - 3/\$15
 3/\$15

brie l'original (cow, france)
 camembert di bufala (bufala, lombardy)
 fourme d'ambert (cow, france)
 manchego (sheep, spain)
 northern gold (cow, california)
 pecorino siciliano (sheep, sicilia)
 primo sale peperoncino (cow, lazio)
 robiola due latt (cow, sheep, piemonte)
 stracchino vedeseta (cow, lombardia)

SALUMI.....1/\$6 -

cacciatorini
 finocchiona
 mortadella pistacchio
 'nduja
 pancetta arrotolata
 prosciutto di parma

PORCHETTA slow-roasted pork.....
 \$10

TAGLIERE MISTO

selection of cheese and salumi..... \$22

PINSA

is a flatbread that was once prepared by peasants outside the imperial walls during the roman empire.
 montesacro is the first "pinseria" in the united states. it presents a modern take on pinsa that is made with a blend of rice, soy and wheat flour imported directly from rome. all gmo free. it is low-fat, low-calorie and easy to digest.

centocelle - mozzarella, tomato, artichokes, mushroom, olives, egg, prosciutto..... \$17
 collatina - buffalo mozzarella, rucola, cherry tomato..... \$16
 infernetto smoked buffalo mozzarella, 'nduja..... \$17
 mandrione mozzarella, gorgonzola & radicchio..... \$17
 maranella - burrata , broccolini, spicy pork sausage..... \$18
 margherita - tomato, mozzarella, basil..... \$15
 montesacro - stracciatella, kale, peperoncini, garum..... \$16
 pietralata - mozzarella, bottarga, marjoram, extra virgin olive oil..... \$19
 quadraro - tomato, red onion, pancetta, pecorino..... \$17
 san lorenzo - tomato, zucchini, eggplant, bell peppers..... \$16

PANINI served on pinsa bun with farmers market greens

(lunch only)

buffalo mozzarella, olive oil cured eggplants..... \$11
 gambuccio e stracchino - prosciutto shank, soft crescenza cheese..... \$11
 mortadella e provolone.....
 \$11

SOFT

DRINKS.....\$5

aranciata rossa, san Pellegrino (lombardia, Italy) cedrata, baladin (piemonte, Italy)
 spuma, baladin (piemonte, Italy) cola, baladin (piemonte, Italy)
~~mezza lucia (piemonte, Italy)~~

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