

Antipasti

- Warm Olives w/ lemon & chilies \$7 Fried Arancini w/ smoked mozzarella & spicy tomato sauce \$9
- Italian Picnic- smoked prosciutto, salame picante salume, mortadella, soppressata, blackberries, aged provolone, olives, pickled vegetables & warm flatbread \$18
- Di Stefano Burrata w/ roasted carrots, salsa verde & fennel pollen crackers \$14
- Lamb & Pork Meatballs w/ Greek yogurt & pistachio salsa verde \$15
- Baby Kale w/ avocado, farro, watermelon radish & green goddess dressing* \$11/\$22
- Wild Arugula w/ strawberries, Cypress Grove goat cheese, fennel & toasted pistachios \$11/\$22
- Local Asparagus w/ Greek yogurt, black tahini, hardboiled egg & chili oil \$10

Pastas & Roast

- Baked Rigatoni w/ English peas, green garlic crema, breadcrumbs & Parmigiano \$17
- House Made Ricotta Cavatelli w/ braised lamb belly sugo, mint & Parmigiano \$18
- Mary's Chicken Breast w/ herbed aioli*, braised butterbeans, spring onions & chili oil \$21
- Local Halibut w/ Sicilian eggplant caponata, sesame and upland cress \$25

Pies

- Margherita- tomato, fresh mozzarella & basil \$14
- Moto- tomato, Calabrian chilies, portobello mushrooms, red onion, sweet Italian sausage & mozzarella \$17
- Four Cheese- herbs, ricotta, aged Italian provolone, dolce gorgonzola & pecorino \$14
- Amatriciana w/ tomato, Olli pancetta, Calabrian chilies, pecorino, oregano & an organic egg* \$18
- Bianca- onion crema, shaved garlic, preserved lemon, aged Italian provolone & wild arugula \$16
- Magic Mushroom- walnut pesto, Maitake & portobello mushrooms, Italian fontina & purslane \$17
- Yukon Potato w/ applewood smoked bacon, thyme, leeks & dolce gorgonzola \$18
- Red Chard w/ tomato, caramelized onions, nduja (Calabrian chorizo) & smoked mozzarella \$18
- Asparagus w/ young pecorino, olives, chili flake, preserved lemon, smoked mozzarella & ricotta \$17
- Peaches w/ caramelized onions, Cypress Grove goat cheese, speck, upland cress, & balsamic \$18
- Summer Squash w/ basil pesto, spring onions, fresh mozzarella & chili flakes \$16

Add on any pie

Gluten Free Crust Available For Any Pizza \$2

- Organic Egg \$3* Anchovy \$2 Tomato Sauce \$1 Sausage \$3 Pepperoni \$3 Olives \$2
- Portobello \$3 Pancetta \$4 Calabrian Chilies \$2 Extra Cheese \$3 Smoked Prosciutto \$4

\$1.50 per person surcharge will be added to your bill to cover the costs of SF employer mandates.

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness*