Antipasti

Warm Olives w/ lemon & chilies $7

Fried Arancini w/ smoked mozzarella & spicy tomato sauce $9

Burrata w/ organic strawberries, pistachio crema, arugula & fennel pollen crackers $15

Lamb & Pork Meatballs w/ Greek yogurt & pistachio salsa verde $15

Baby Kale w/ avocado, farro, radish & green goddess dressing* $12/$24

Wild Arugula w/ Black Mission figs, Cypress Grove goat cheese & pistachios $12/$24

Little Gem Lettuces w/ cherry tomatoes, cucumbers, beets & truffled pecorino $12/$24

Heirloom Tomatoes w/ hand pulled mozzarella, shiso & brown butter $14

Watermelon Salad w/ lime, Aleppo pepper, feta, Taggiasca olives & purslane $12

Tempura Fried Squash Blossom w/ herbed ricotta, purslane & cherry tomatoes $10

Sautéed Padron Peppers w/ Cypress Grove goat cheese & Marcona almonds $10

Pastas & Roast

House Made Ricotta Cavatelli w/ white corn, cherry tomatoes, arugula, smoked paprika butter & Parmigiano $17

Spaghetti w/ roasted cherry tomatoes, pancetta, shaved garlic & truffled pecorino $17

Mary's Chicken Breast w/ herbed harissa aioli, soft polenta, broccoli di ciccio $22

Pies

Margherita - tomato, fresh mozzarella & basil $15

Moto - tomato, Calabrian chilies, portobello mushrooms, red onion, sweet Italian sausage & mozzarella $17

Four Cheese - herbs, ricotta, aged Italian provolone, dolce gorgonzola & pecorino $15

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

Puttanesca - tomato, olives, capers, chilies, anchovies, red onion & aged Italian provolone $17

Wild Nettles w/ Olli pancetta, portobello mushroom, red onions & aged Italian provolone $19

White Corn w/ zucchini, red onions, pepperoni & smoked mozzarella $18

Italian Hero - mortadella, smoked prosciutto, pepperoni, provolone, red onion, shredded lettuce & pepperoncini $22

The Kale Mary - baby kale, tomato, portobello mushrooms, preserved lemon, chilies & mozzarella $17

Mariquita Farms Heirloom Tomatoes w/ smoked bacon, mozzarella & wild arugula $23

Miss Figgy- Black Mission figs, caramelized onions, thyme, provolone & smoked prosciutto $25

Add on any pie

Gluten Free Crust Available For Any Pizza $2

Organic Egg $3* Anchovy $2 Tomato Sauce $1 Sausage $3 Olives $2 Pepperoni $3

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*