

Antipasti

- Warm Olives w/ lemon & chilies \$7 Fried Arancini w/ smoked mozzarella & spicy tomato sauce \$9
- Gorgonzola Stuffed Medjool Dates w/ smoked paprika and balsamic \$10
- Italian Picnic- smoked prosciutto, salame picante salume, sopresatta, blackberries, aged provolone, olives, pickled vegetables & warm flatbread \$18
- Burrata di Andria w/ heirloom tomatoes, lemon verbena, fino basil & fennel pollen crackers \$16
- 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
- Little Gem Lettuce w/ marinated beets, garlic chives, anchovy dressing & Parmesan \$11/\$22

Pastas & Roast

- Baked Rigatoni w/ braised eggplant, San Marzano tomato, fresh mozzarella, breadcrumbs & Parmigiano \$17
- House Made Ricotta Cavatelli w/ lamb belly sugo, roasted kohlrabi & Parmigiano \$19
- Mary's Chicken Breast w/ gypsy pepper salsa, roasted potatoes & Piracicaba broccoli \$21

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
- Cherry Tomatoes w/ smoked bacon, mozzarella & wild arugula \$22
- Mixed Summer Squash w/ squash blossoms, nduja(Calabrian Chorizo), leeks, & ricotta salata di buffala \$19
- Wild Nettles w/ Olli pancetta, portobello mushroom, red onions & aged Italian provolone \$18
- Acciuga - tomato, pickled jalapeños, caramelized onion, fresh mozzarella & anchovies \$18
- Long Cooked Chard w/ roasted cherry peppers, tomato, red onion & smoked mozzarella \$17

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*