

TO GO MENU

Warm Olives w/ lemon & chilies \$7 Fried Arancini w/ smoked mozzarella & spicy tomato sauce \$9
Burrata w/ roasted asparagus, blood oranges & fennel pollen crackers \$16
Lamb & Pork Meatballs w/ Greek yogurt & pistachio salsa verde \$15
Baby Kale w/ avocado, farro, watermelon radish & green goddess dressing* \$12/\$24
Wild Arugula w/ Satsuma Mandarins, beets, Cypress Grove goat cheese & pistachios \$12/\$24
Little Gem Lettuces w/ Caesar dressing, white anchovies, fennel & truffled pecorino \$12/\$24
Roasted Brussels Sprouts w/ chilies, pomegranates & garlic \$10
Roasted Star Route Farms Baby Carrots w/ yogurt tahini, chili oil, sesame seeds & Marcona almonds \$10
Romanesco Cauliflower w/ whipped ricotta & caper-currant salsa \$10

Pasta & Roasts

House Made Ricotta Cavatelli w/ asparagus, Meyer lemon butter & Parmigiano \$17
Mary's Chicken Breast w/ basil aioli, Tuscan white beans & long cooked greens \$21*
Niman Ranch Skirt Steak w/ spicy salsa, roasted Yukon Gold potatoes & arugula \$27

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
Wild Nettles w/ Olli pancetta, portobello mushroom, red onions & aged Italian provolone \$19
Brussels Sprouts w/ caramelized onions, nduja(Calabrian chorizo) thyme & smoked mozzarella \$18
Puttanesca - tomato, olives, capers, chilies, anchovies, red onion & aged Italian provolone \$17
The Kale Mary - baby kale, tomato, portobello mushrooms, preserved lemon, chilies & mozzarella \$16
Italian Hero - mortadella, smoked prosciutto, pepperoni, provolone, red onion, shredded lettuce & pepperoncini \$22
Baccala - salt cod, fennel, preserved lemon, chili flakes, red onion & mozzarella \$18
Wild Nettles w/ Olli pancetta, portobello mushroom, red onions & aged Italian provolone \$19

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*