

TO GO MENU

Antipasti

- Warm Olives w/ lemon & chilies \$7 Fried Arancini w/ smoked mozzarella & spicy tomato sauce \$9
- Burrata w/ pistachio "butter", pomegranate, Fuyu persimmon & 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/ gold beets, Cypress Grove goat cheese & toasted pistachios \$11/\$22
- Roasted Brazilian Broccoli w/ black tahini dressing, roasted onions, Meyer lemon & sesame \$11

Pastas & Roasts

- Baked Rigatoni w/ butternut squash, fontina béchamel, Amaretti & sage brown butter \$17
- House Made Ricotta Cavatelli w/ Bolognese sauce & Parmigiano \$19
- So-Cal Swordfish w/ Sicilian salsa verde, celery root puree & long cooked greens \$24

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
- Wild Nettles w/ Olli pancetta, portobello mushroom, red onions & aged Italian provolone \$18
- Brussels Sprouts w/ caramelized onions, bacon, thyme & smoked mozzarella \$18

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*