

# Serino

## CRUDO

ROCKFISH CRUDO.....	20
mango chutney, cilantro lime	
AHI TUNA TARTARE.....	21
caper, red onion salsa	
CARPACCIO DI MANZO.....	22
beef, arugula, truffle oil, parmigiano	

## ANTIPASTI

VELLUTTATA DI ZUCCA.....	12
winter squash soup, olio nuovo	
BURRATA MOZZARELLA.....	17
arugula, beets, honey lemon dressing	
GAMBERI TEMPURA.....	19
Line-caught Pacific shrimp, salsa verde, frisee	
FRITTO MISTO.....	18
Monterey Calamari, broccoli, house aioli	
POLPETINE AL POMODORO.....	16
Beef meatballs, San Marzano, crostini	
PROSCIUTTO DI SAN DANIELLE.....	21
arugula, persimmon carte di musica	

## INSALATE

STAR ROUTE.....	14
greens, cucumber, pumpkin seed, ricotta salata	
ROMAINE LETTUCE HEART.....	16
Cesare dressing, croutons, parmigiano	
INVERNALE.....	16
radicchio, endive, pear, gorgonzola, hazelnuts	

## PANE

CROSTONE.....	14
levain, chantrelles, spinach pecorino Crotonese	
HOUSE BAKED FOCACCIA.....	8
rosemary, Maldon sea salt, Polifermo olive oil	

## PRIMI

Substitute house made gluten-free tagliatelle pasta \$2	
GNOCCHI DI SPINACCHI.....	24
San Marzano tomato, caper, Kalamata, basil	
RAVIOLINI AI FUNGHI.....	26
wild mushrooms, brown butter rosemary sauce	
FETTUCICNI GAMBERI.....	28
line-caught Pacific shrimp, 'Nduja sausage spread	
TORTELLI DI ARAGOSTA.....	29
Maine lobster, pancetta, leeks, lemon, cream	
MEZZALUNE.....	27
Chicken liver, mushroom ragu, cream	
PARPARDELLE FILETTO.....	28
8 hour braised beef tenderloin ragu, parmigiano	
RIGATONI ALLA 'AMATRICIANA'.....	26
San Marzano tomato, guanciale, pecorino	
TORCHIO SALSICCIA.....	25
sausage, broccoli di cicco pecorino Crotonese	

## SECONDI

MCFARLAND SPRINGS TROUT.....	39
Lemon-butter-thyme reduction, fregola, fennel	
POLLO ARROSTO.....	34
roasted half chicken, herbs, broccolini	
BISTECCA.....	59
Stemple Creek rib-eye, insalatina, salsa verde	
MILANESE DI MAIALE.....	38
breaded Sonoma pork chop, apple relish	

## CONTORNI

CANNELINI BEANS.....	10
garlic, herb pesto	
BRUSSEL SPROUTS.....	11
speck prosciutto, parmigiano	
ROASTED FINGERLING POTATOES.....	9
rosemary, olive oil	

We cook & prepare food from the finest purveyors of seasonal & organic produce, meat & seafood. Ask to learn more.  
Consumption of raw or uncooked foods may increase your risk of food-borne illness.  
20% gratuity added to tables of 6 or more | \$30 corkage per 750ml bottle

## SEASONAL COCKTAILS

AMALFI SPRITZ.....	15
Housemade Limoncello, Prosecco, Soda	
SICILIAN TRUST.....	16
Vodka, Sicilian Prickly Pear Syrup, Genepy	
SIGNORA PALOMA.....	17
Blanco Tequila, Aperol, Agave, Grapefruit	
STELLA BIANCO.....	17
Gin, Luxardo Bianco, Dos Deus Vermouth	
JIMMY SCHNOOCK.....	17
Bourbon, Amaretto, Chocolate Bitters	

## LIQUORI ITALIANI

SERVED NEAT or ON THE ROCKS with a TWIST (ADD SODA \$1)

### *aperitif*

DELLE SIRENE Americano Bianco, Veneto.....	13
<i>notes of sweet orange, lemon grass, white flower</i>	
MAURO VERGANO Americano Rosso, Piemonte...14	
<i>notes of cherry, citrus, bitter root</i>	
MELLETTI Bianco Anisetta Dry, Marche.....	12
<i>notes of aniseed, orange peel, cayenne</i>	

### *amari*

PASUBIO Vino Amaro, Trentino-Alto Adige.....	14
<i>notes of wild berry, smoke, pine</i>	
PAOLO LAZZARONI E FIGILI Amaro, Lombardia.....	13
<i>notes of citrus, cola, peppermint</i>	
NONINO Amaro, Friulli.....	15
<i>notes of carmel, sweet orange, saffron</i>	
PAOLUCCI Amaro Ciociaro, Abruzzo.....	13
<i>notes of mandarin, fennel, herbs</i>	
MELETTI Amaro, Marche.....	12
<i>notes of hazelnut, anise, cocao</i>	
CAFFO Vecchio Amaro del Capo, Calabria.....	12
<i>notes of liquorice, chamomile, orange blossom</i>	

### *chinato*

MAURO VERGANO Moscato 'Luli', Piemonte.....	16
<i>notes of pineapple, cinnamon, vanilla</i>	
G.D. VAJRA Barolo, Piemonte.....	18
<i>notes of ripe cherries, mount herbs, orange zest</i>	
CAPPELLANO Barolo '18, Piemonte.....	26
<i>notes of eucalyptus, mint, bitter chocolate</i>	

### *vermouth*

FRED JERBUS 'Cherry Barrel Vermut 16', Friulli.....	14
<i>notes of juniper, black cherry, sweet herbs</i>	
MAURO VERGANO Vermouth Bianco, Piemonte...12	
<i>notes of thyme, oregano, basil</i>	
BRESCA DORADA Mirto, Sardegna.....	16
<i>notes of black fruit, honey, hot spice</i>	

## VINI ITALIANI

SERVED as a 6oz GLASS or 750ml BOTTLE

### *frizzante / sparkling*

DRUSIAN, Mari Rosa'.....	14/56
Pinot Nero, Venato '21	
STEFANAGO, '24' Blanc de Blanc.....	16/64
Chardonnay/Riesling, Lombardia 'NV	

### *bianchi / white*

LA MARCA DI SAN MICHELE, 'Capovolto'.....	14/56
Verdicchio, Classico Superiore, Marche '21	
BISSON, 'Vignaerta Portofino'.....	18/72
Vermenino, Liguria '22	
BREZZA, Langhe Bianco.....	19/76
Chardonnay, Piemonte '22	
PASSO DELLE TORTORE, 'Le Arcaei'.....	23/92
Greco di Tufo, Campania '22	

### *arancione & rosati / orange & rose*

FONGOLI, 'BiancoFongoli'.....	16/64
Trebbiano Spoletino, Umbria '22	
CATALDO CALABRETTA, Ciro Rosato.....	15/60
Gaglioppo, Calabria '22	

### *rosso / red*

FORADORI, 'Lezer' (chilled) .....	15/60
Terladago, Alto Adige '20	
CIRELLI.....	14/56
Montepulciano d'Abruzzo '21	
I CUSTODI, 'Pistus' Etna Rosso.....	17/68
Nerello Mascalese+, Sicilia '21	
MONTEBERNARDI, 'Retromarcia' Chianti Cc....	18/72
Sangiovese, Toscana '21	
TENUTA DI FIORANO, 'Fioranello'.....	22/88
Cabernet Sauvignon, Lazio '19	
DIEGO CONTERNO, Barolo.....	25/100
Nebbiolo, Piemonte '19	

## BEER & CIDER

POND FARM BREWING, San Rafael 16oz.....	11
San Rafael Lager 4.8% / Devils Gulch Hazy IPA 6.8%	
BEST DAY BREWING, Sausalito 12oz.....	8
KOLSH N.A. / West Coast IPA N.A.	
GOLDEN STATE CIDER, Sonoma County 16oz.....	10
Mighty Dry Apple Cider 6.3%	

## ZERO PROOF

SIR GIMLETTE.....	12
Seedlip Garden, lemon, basil, soda	
HAVANA NIGHTS.....	12
Seedlip Spice, mint, soda, lime	
LIMONATA ROSA.....	10
Squeezed lemon, cherry, soda	