

TRATTORIA SERVINO

PESCE PICCOLI E CRUDI

CRUDO DI PESCE LOCALE.....	20
local halibut, nectarine, preserved lemon	
TARTARE DI TONNO.....	21
yellowfin tuna, caper, red onion salsina, crostini	
FRITTO MISTO.....	19
calamari, zucchini, garlic aioli	
COZZE CALABRESE.....	18
mussels, ‘nduja cream, toasted sourdough	

SPUNTINI E ANTIPASTI

HOUSE BAKED FOCACCIA.....	10
rosemary, maldon sea salt, olive oil	
ARANCINI ALLO ZAFFERANO.....	15
arborio rice, saffron, pecorino, ‘nduja	
CARPACCIO DI MANZO.....	20
beef, arugula, truffle oil, parmigiano Reggiano	
PROSCIUTTO E MELONE.....	19
ambrosia & canary melon, prosciutto san Danielle	
CROSTINI CON CUCUZZA.....	16
stracciatella, summer squash, olive oil	
POLPETTINE AL POMODORO.....	16
beef meatballs, tomato ragu, toasted sourdough	

INSALATE E VERDURE

INSALATA DI CAMPO.....	15
garden lettuce, peach, goat cheese, hazelnut	
INSALATA DI CAESARE.....	16
little gem parmigiano reggiano, focaccia croutons	
INSALATA DI POMODORI.....	19
early girl, sweet torpedo onion, serpent cucumber	
CAPONATA DI BUFALA.....	21
bufalo mozzarella, eggplant, jimmy nardello	
FIORE DI ZUCCA.....	18
squash blossom, smoked mozzarella, frisé	

PRIMI

Substitute house made gluten-free tagliatelle pasta \$2	
CAVATELLI AL PESTO.....	24
potato dumpling, basil pesto, blue lake beans	
TAGLIATELLE AI FUNGHI.....	32
wild chantrelle, nepitella, parmigiano reggiano	
CAPPALLETTI DI GAMBERI.....	29
shrimp, saffron, meyer lemon	
AGNOLOTTI DI GRANCHIO.....	32
dungeness crab, pancetta, leeks, lemon, cream	
TORTELLONI DI RICOTTA.....	29
ricotta, amana orange tomato, brentwood corn	
PAPPARDELLE FILETTO.....	28
8 hour braised beef tenderloin ragu, parmigiano	
TORCHIO SALSICCIA.....	25
sausage, broccolini, calabrian chili, pecorino	

SECONDI

PESCE ACQUA PAZZA.....	44
local rockfish, cherry tomato broth, rainbow chard	
POLLO ARROSTO.....	36
roasted half chicken, herbs, broccolini	
PICCOLA FIORENTINA.....	49
16oz ‘florentine’ steak, walla walla onion, lemon	
MILANESE DI MAIALE.....	38
breaded sonoma pork chop, peach, insalatina	

CONTORNI

PATATE AL FORNO.....	14
young fingerling potatoes, basil salsina	
CRESTA DI GALLO.....	11
chrysanthemum greens, baby fennel, lemon	
FAGIOLI ROMANO.....	13
romano beans, walnuts, green onion	

Our menu is inspired by the traditions and flavors of Southern Italy through the bounty of Northern California and the exceptional producers and purveyors of Marin, Sonoma and neighboring counties. Today’s menu proudly features:
COKE peppers, BALAKIAN tomatoes, DELLA FATTORIA sourdough, DWELLEY corn/beans,
FULL BELLY eggplant/melon/potato, IACOPPI beans, KASHIWASE stone fruit, MARIN ROOTS microgreens,
NICASIO VALLEY eggs, ORTIZ berries, RAMINI bufala, stracciatella, RIVERDOG squash,
STAR ROUTE lettuces/herbs/squash blossom, TERRA FIRMA cucumber, tomatoes, TOMATERO onions/tomatoes
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 DI BORDIGA DISTILLERIA

The Bordiga distillery was founded in 1888 by Pietro Bordiga, a passionate bartender and herbalist, who was living in the northern city of Torino at the foot of the Alps. Torino was, and still is home to a thriving café culture and is also the birthplace of Vermouth di Torino. Using his knowledge of local botanicals and the extraction of essential oils, Pietro created a recipe for vermouth that is still used today. We have selected some of our favorite Bordiga Liquori for you to create the perfect low ABV aperitivo or after dinner digestif..

VERMOUTH BIANCO

BORDIGA Vermouth di Torino Bianco.....	14
Cortese, Trebbiano, Moscato, Piemonte 'NV	
<i>*on the rocks, tonic, lemon peel.....</i>	<i>15</i>

VERMOUTH ROSSO

BORDIGA Vermouth di Torino Rosso.....	14
Nebbiolo, Trebbiano, Moscato, Piemonte 'NV	
<i>*on the rocks, splash soda, sliced orange.....</i>	<i>15</i>

BITTER ROSSO

BORDIGA Bitter Rosso Aperitivo.....	15
Gentian flower and root, citurs	
<i>*as a Spritz with Prosecco & soda.....</i>	<i>16</i>

BEER & CIDER

POND FARM BREWING, <i>San Rafael</i> 16oz.....	11
San Rafael Lager 4.8% / Devils Gulch Hazy IPA 6.8%	
BEST DAY BREWING, <i>Sausalito</i> 12oz.....	8
KOLSH <i>Non-Alcohol</i> / West Coast IPA <i>Non-Alcohol</i>	
GOLDEN STATE CIDER, <i>Sonoma County</i> 16oz.....	10
'BRUT' 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	

VINI FRIZZANTE

SCARPETTA, <i>Prosecco</i>	16/64
Glera, Veneto 'NV	
LUIGI GIUSTI, <i>Brut Rosé 'Bolla Rosa'</i>	17/68
Lacrima di Morro d'Alba, Marche 'NV	
STEFANAGO, <i>'24' Brut Blanc de Blanc</i>	19/76
Chardonnay/Riesling, Lombardia 'NV	

VINI BIANCHI E ARANCIONE

CENTOPASSI, <i>'Rocce di Pietra Longa'</i>	64
Grillo, Sicilia '23	
BISSON, <i>'Vignerta'</i>	18/72
Vermentino, Liguria '24	
TERRE NERE <i>'Etna Bianco'</i>	21/84
Carricante+, Sicilia '24	
TENUTA FIORANO, <i>'Fioranello'</i>	19/76
Grechetto+, Lazio '23	
BRUNO GIACOSA, <i>Roero</i>	24/96
Arneis, Piemonte '23	
RONC PLATAT, <i>Bianco 'Nuovolaio'</i>	68
Ribolla Gialla/Malvasia+, Friuli '23	
CIRELLI, <i>'Orange' light skin contact</i>	16/64
Trebbiano, Abruzzo '23	

VINO RAMATO

FERLAT, <i>'PG Rosa' extended skin contact</i>	18/72
Pinot Grigio, Friulli '22	

VINO ROSATO

MASSERIA LI VELI, <i>Rosato</i>	17/68
Susumaniello, Puglia '24	

VINI ROSSI

CA' LA BLONDA, <i>Valpolicella served chilled</i> ...16/64	
Corvinone+, Veneto '23	
Bergmannof, <i>Vernatsch</i>	17/68
Schiava, Alto Adige '23	
Eduardo Torres Acosta, <i>Versante Nord</i>	76
Nerello Mascalese, Sicilia '22	
FONGOLI, <i>Montefalco Rosso</i>	18/72
Montepulciano/Sangiovese+, Umbria '20	
CERMINARA VINI, <i>'Rosso Classico Superiore'</i>	82
Gaglioppo, Calabria '21	
DIEGO CONTERNO, <i>Barolo</i>	25/100
Nebbiolo, Piemonte '20	
RONC PLATAT, <i>Rosso 'Nuovolaio'</i>	21/84
Merlot/Refosco/Cabernet Franc, Friuli '22	
BOLSIGNANO, <i>Brunello di Montalcino</i>	29/116
Sangiovese Grosso, Toscana '19	
TOLAINI, <i>Valdisanti</i>	96
Cabernet Sauvignon+, Toscana '20	