

TRATTORIA SERVINO

PESCE PICCOLI E CRUDI

CRUDO DI RICCIOLA.....	22
kampachi, bravo radish, kishu mandarin	
FRITTO DI PESCE LOCALE.....	24
monterey black cod, curly frisee, chili aioli	
COZZE CALABRESE.....	23
pacific mediterranean mussel, 'nduja cream, toast	

ZUPPA

MINISTRA DI ASPARAGI.....	16
spring puree of asparagus, green onion, leek	

SPUNTINI

PANE CASERECCIO.....	10
house baked focaccia, rosemary, olive oil	
ARANCINI 'CU PIPI'.....	15
arborio rice, point reyes toma, 'nduja	
CROSTINI CON TROMBETTA.....	18
buffalo ricotta, black trumpet mushroom, leek	
AFFETTATI DI SALUMI.....	19
calabrese, finocchiona, soppressata, olive	
POLPETINE CON FAGIOLINI.....	19
beef meatballs, spigarello, butter bean	

INSALATE E VERDURE

MISTA DI LATTUGA E FOGLIE.....	17
salanova, dandelion green, walnut, cara cara	
INSALATA DI CAESARE.....	18
little gem, parmigiano reggiano, focaccia crouton	
PUNTARELLE CON GRANCHIO.....	28
dungeness crab, cicoria asparago, roja potato	
VERDURE DEL MERCATO.....	19
sugar snap pea, baby pink radish, stracciatella	

PASTA

Substitute house made gluten-free tagliatelle pasta \$2

RAVIOLI DI BARBABIETOLA.....	28
red beet, asparagus, english pea	
TAGLIATELLE AI FUNGHI.....	32
golden chantrelle, nepitella, shallot	
TORTELLONI CON PESTO DI ORTICA.....	27
ricotta, stinging nettle, pine nut	
CAPPALETTI DI GAMBERI.....	29
pacific shrimp, lemon, saffron cream	
AGNELLOTTI CON GRANCHIO.....	36
dungeness crab, pancetta, garlic chive	
PAPPARDELLE FILETTO.....	28
8 hour braised beef tenderloin ragu, parmigiano	
TORCHIO SALSICCIA.....	27
sausage, broccolini, calabrian chili, pecorino	

PESCE DI STAGIONE

MERLUZZO GIRASOLE.....	44
sonoma coast ling cod, sunchoke, young fennel	

CARNE DEL CAMPO

SILVER SKY RANCH HERITAGE HALF CHICKEN.....	42
roasted butternut squash, cavolo nero	
BEFFA SPRINGS RANCH NEW YORK STRIP.....	68
dry aged 12oz steak, red spring onion, lemon	
ROSSOTTI RANCH BRASATO DI VITELLO.....	47
braised veal short ribs, soffritto, polenta	

CONTORNI

PATATE AL FORNO.....	14
bintje potato, parsley salsa	
CRESTA DI GALLO.....	11
chrysanthemum green, fennel, lemon	
FAGIOLI CON BIETOLE.....	13
borlotti bean, rainbow chard	

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: DEEP ROOTS radish, DIRTY GIRL chicory, FEATHER RIVER walnut, FRONT PORCH carrot/meyer lemon, FIDDLER'S GREEN red mustard/spigarello, FULL BELLY asparagus/leek/potato, IACOPPI beans/english & snap peas, LONGER TABLE lettuce, MARIN ROOTS microgreens/baby radish, NICASIO VALLEY eggs, ORTIZ berries, POINT REYES cheese, RAMINI buffalo ricotta/stracciatella, SCHLETEWITZ citrus, STAR ROUTE baby carrot/lettuce/puntarella/spring onion, TOMATERO broccolini/celery/fennel/kale/strawberry, TOSCANO herbs/salanova/squash, TRIPLE T nettle, UMBEL ROOTS beet/sunchoke -- CRANE CREEK table flowers

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 CHINATI VERGANO

Former chemist, Mauro Vergano, went on to study enology and viticulture before mastering his own renditions of the classic *Piemontese-style Rosso Americano* and *Bianco Vermouth*, as well as a unique *Chinato of Moscato*. Using the finest ingredients and sourcing the region's best base wines, the Vergano lineup of small production Liquori have become the benchmark of Italy.

APERITIF

MAURO VERGANO <i>Americano Rosso</i> Grigliolino, Piemonte 'NV <i>served on the rocks, splash soda, sliced orange</i>	15
--	----

VERMOUTH

MAURO VERGANO <i>Vermouth Bianco</i> Cortese & Moscato d'Asiti, Piemonte 'NV <i>served on the rocks, tonic, lemon peel</i>	14
--	----

CHINATO

MAURO VERGANO <i>Chinato 'Luli'</i> Moscato d'Asti, Piemonte 'NV <i>served chilled, neat</i>	16
--	----

BEER & CIDER

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

SERVED as a 6oz GLASS  or 750ml BOTTLE 

VINI FRIZZANTE

GIA LABRIOLA, <i>Prosecco Brut 'Gia'</i>	16/64
Glera, Veneto 'NV	
CANTINA DELLA VOLTA, <i>'BrutRosso'</i>	18/72
Lambrusco di Sorbara, Emilia-Romagna 'NV	
STEFANAGO, <i>'24' Brut Blanc de Blanc</i>	19/76
Chardonnay/Riesling, Lombardia 'NV	

VINI BIANCHI

BISSON, <i>'Vignerta'</i>	18/72
Vermentino, Liguria '24	
ORTO DI VENEZIA, <i>Sant' Erasmo Bianco</i>	22/88
Malvasia Istriana, Veneto '21	
TENUTA FIORANO, <i>'Fioranello'</i>	19/76
Grechetto, Lazio '24	
TORRE DEI BEATI, <i>'Diverto' Amphora</i>	24/96
Trebiano, Abruzzo '22	

VINO ARANCIONE

ROCCOLO DI MONTCELLII, <i>'Obelix'</i>	17/68
Garganega, Veneto '23	

VINO ROSATO

MARISA CUOMO, <i>'Costa d'Amalfi'</i>	18/72
Aglianico/Piedirosso, Campania '23	

VINI ROSSI

Collecapretta, <i>Lautizio served chilled</i>	17/68
Ciliegiolo, Umbria '24	
VIGNETI VECCHIO, <i>'Sciare Vive' Etna Rosso</i>	19/76
Nerello Mascalese+, Sicilia '23	
CATALDO CALABRETTA, <i>Ciro Rosso</i>	18/72
Gaglioppo, Calabria '24	
CANTINE GARONE, <i>Prunent Superiore</i>	24/96
Nebbiolo, Piemonte '23	
VIGNAI DA DULINE, <i>'Morus Nigra'</i>	22/88
Refosco, Friuli Colli Orientali '20	
MOLINO DELLA SUGA, <i>Brunello di Montalcino</i>	29/116
Sangiovese Grosso, Toscana '20	