TRATTORIA SERVINO

PESCE PICCOLI E CRUDI

CATALINA BLUEFIN TUNA CRUDO.....22
watermelon radish, owari satsuma mandarin

FRITTO MISTO.....24
monterey squid, veronica romanesco, chili aioli

COZZE CALABRESE.....23
salt spring mussel, 'nduja cream, sourdough toast

ZUPPA

MINESTRA DI AUTUNNO.....16
soup of cauliflower, purple kohlrabi, nicola potato

SPUNTINI

PANE CASERECCIO.....10
house baked focaccia, rosemary, olive oil

ARANCINI PEPPERONATA.....15
arborio rice, nardello, point reyes toma, 'nduja

CROSTINI CON CUCUZZA.....18
valley ford stracciatella, balsamic, honeynut squash

AFFETTATI DI SALUMI.....21
ca berkshire capocollo, guanciale, calabrese salami

POLPETINE CON FAGIOLI.....19
beef meatballs, spigarello, butter bean

INSALATE E VERDURE

MISTA DI CHICORIA.....19
leonardo & rosalba raddichio, medjool date

INSALATA DI CAESARE.....18
little gem, parmigiano reggiano, focaccia crouton

PUNTARELLE ALLE ACCIUGHE.....20
dandelion chicory, blue lake bean, bodega potato

FIORE DI ZUCCA.....19
squash blossom, mt. eitan tamar, curly frisee

PASTA

Substitute house made gluten-free tagliatelle pasta *$2*

RAVIOLI CON BARBABIETOLA.....28
ruby queen beet, cream, red walnut

FETTUCCINE VERDE AI FUNGHI.....32
golden chantrelle, nepitella, green onion

TORTELONI AL PESTO DI ORTICA.....28
bellwether ricotta, stinging nettle, shasta almond

CAPPELLETTI DI GAMBERI.....29
pacific shrimp, lemon, saffron cream

TAGLIOLINI NERO AL RICCI DI MARE.....36
fort bragg uni, squid ink, nori chip

PAPPARDELLE FILETTO.....28
8 hour braised beef tenderloin ragu, parmigiano

TORCHIO SALSICCIA.....27
sausage, broccolini, calabrian chili, pecorino

PESCE DI STAGIONE

SANTA CRUZ H&L WHITE SEA BASS.....44
sunchoke puree, lemon, young fennel

CARNE DEL CAMPO

SILVER SKY RANCH HERITAGE HALF CHICKEN.....42
roasted 'con il sugo', red kuri squash, lacinato kale

BEFFA SPRINGS RANCH NEW YORK STRIP.....68
dry aged 12oz boneless steak, hakurei turnip

SWEET WATER RANCH BREADED PORK SIRLOIN...45
purple & savoy cabbage, mutsu apple

CONTORNI

PATATE AL FORNO.....14
bintje potato, parsley salsina

CRESTA DI GALLO.....11
chrysanthemum green, bulb fennel, lemon

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:

DEVOTO apple, FEARTHER RIVER almond/walnut, FIDDLER'S GREEN leek/potato/radish/spigarello, FOUR OAK sunchoke, FRONT PORCH kohlrabi/romanesco, FULL BELLY basil/mandarin/potato, IACOPPI butter & green bean, LONLEY MOUNTAIN cauliflower/fennel/frisee/radicchio/winter squash, MARIN ROOTS mustard green/pea shoot MARIQUITA nepitella, NICASIO VALLEY eggs, RIVERDOG potato, STAR ROUTE beet/chrysanthemum/date/escarole/little gem/nettle, STRONG ARM seaweed, TOMATERO broccolini/celery/fennel/kale/leek/parsley, TOSCANO onion/pepper UMBEL ROOTS green onion/turnip, VASQUEZ scallion, ZARATE chicory/squash blossom 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 viniculture 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 Liqurori have become the benchmark of Italy.

APERITIF

MAURO VERGANO *Americano Rosso*
Grigliolino, Piemonte 'NV
*served on the rocks, splash soda, sliced orange….*15

VERMOUTH

MAURO VERGANO *Vermouth Bianco*
Cortese & Moscato d'Asiti, Piemonte 'NV
*served on the rocks, tonic, lemon peel……..……..*14

CHINATO

MAURO VERGANO *Chinato 'Luli'*
Moscato d'Asti, Piemonte 'NV
served chilled, neat……16

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 *Non-Alcohol* / West Coast IPA *Non-Alcohol*

GOLDEN STATE CIDER, *Sonoma County 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 ITALIANI

SERVED as a 6oz GLASS  or 750ml BOTTLE 

VINI FRIZZANTE

GIA LABRIOLA, *Prosecco Brut 'Gia'*……..16/64
Glera, Veneto *'NV*

EDI KANTE, *Rosato Dossagio Zero*……21/84
Pinot Nero, Friulli Venezie Giulia *'NV*

MARCALBERTO, *'Pas Dose' Blanc de Blanc……*23/92
Chardonnay, Piemonte *'21*

VINI BIANCHI

PORTO DEL VENTO *'Montreale'*…….……18/72
Catarratto, Sicilia *'24*

PIERO BRUNET, *Blanc de Morgex*……..22/88
Prie Blanc, Vale D'Aoste *'25*

DE FERMO, *'Concrete Bianco'*……..19/76
Pecorino+, Abruzzo *'25*

COL DI CORTE, *'Vigneto di Tobia'*…..……24/96
Verdicchio, Marche *'22*

VINO BIANCO MACERATO

LE RAGNAIE, *Toscana IGT*…….……17/68
Trebbiano/Malvasia, Toscana *'22*

VINO ROSATO

MARISA CUOMO, *Costa Amalfi*……..18/72
Piedirosso/Aglianico, Campania *'25*

VINI ROSSI

LEONARDO BUSSOLETTI, '*Nami' **served chilled***..17/68
Ciliegiolo, Umbria *'24*

ARIANNA OCCHIPINTI, *'SP68 Rosso'*……..19/76
Frappatto/Nero d'Avola, Sicilia '24

LA DISTESA, *'Nocenzio'*……..18/72
Montepulciano/Sangiovese+, Marche *'22*

BARBACAN, *Rosso di Valtellina*..……..24/96
Nebbiolo, Lombardia *'24*

CANTINE LONARDO, *Irpinia*…….……22/88
Aglianico, Campania *'20*

FORNACELLA, *Brunello di Montalcino*……30/120
Sangiovese Grosso, Toscana *'20*