

# TRATTORIA SERVINO

## PESCE PICCOLI E CRUDI

|   |    |
|---|----|
| CRUDO DI PESCE LOCALE.....                        | 22 |
| sf halibut, serpent cucumber, tioga cherry        |    |
| FRITTO MISTO.....                                 | 24 |
| monterey squid, crostata romanesco, chili aioli   |    |
| COZZE CALABRESE.....                              | 23 |
| pacific mediterranean mussel, 'nduja cream, toast |    |

## ZUPPA

|   |    |
|---|----|
| MINISTRA DI MAIS.....                         | 16 |
| summer corn soup, gypsy pepper, cerata potato |    |

## SPUNTINI

|   |    |
|---|----|
| PANE CASERECCIO.....                              | 10 |
| house baked focaccia, rosemary, olive oil         |    |
| ARANCINI 'CU PIPÌ'.....                           | 15 |
| arborio rice, point reyes toma, 'nduja            |    |
| CROSTINI DI CUCUZZA.....                          | 18 |
| valley ford stracciatella, summer squash, thyme   |    |
| AFFETTATI DI SALUMI.....                          | 19 |
| ca berkshire capocollo, guanciale, porcini salami |    |
| POLPETINE CON FAGIOLI.....                        | 19 |
| beef meatballs, spigarello, butter bean           |    |

## INSALATE E VERDURE

|  |    |
|--|----|
| MISTA DI LATTUGA E FOGLIE.....                     | 17 |
| salanova, dandelion, santa rosa plum, walnut       |    |
| INSALATA DI CAESARE.....                           | 18 |
| little gem, parmigiano reggiano, focaccia crouton  |    |
| FIORE DI ZUCCA.....                                | 19 |
| squash blossom, mt. eitan tamar, curly frisee      |    |
| MOZZAREALLA E PISELLI.....                         | 19 |
| valley ford mozzarella, agretti, arugula, snap pea |    |

## PASTA

Substitute house made gluten-free tagliatelle pasta \$2

|   |    |
|---|----|
| RAVIOLI CON POMODORINI.....                     | 28 |
| laura chenel chevre, zucchini, sungold          |    |
| TAGLIATELLE CON FAVE.....                       | 29 |
| fava bean, nepitella, green garlic              |    |
| MEZZALUNE AI FUNGHI.....                        | 30 |
| bellwether ricotta, mount shasta porcini        |    |
| 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

|  |    |
|--|----|
| SALMONE CON FAGIOLI.....                       | 44 |
| sf king salmon, brentwood corn, blue lake bean |    |

## CARNE DEL CAMPO

|   |    |
|---|----|
| SILVER SKY RANCH HERITAGE HALF CHICKEN.....       | 42 |
| roasted 'con il sugo', sprouting cauliflower      |    |
| BEFFA SPRINGS RANCH NEW YORK STRIP.....           | 68 |
| dry aged 12oz boneless steak, red spring onion    |    |
| SWEET WATER RANCH BREADED PORK SIRLOIN...         | 45 |
| purple & savoy cabbage, spring flame yellow peach |    |

## CONTORNI

|                                    |    |
|------------------------------------|----|
| PATATE AL FORNO.....               | 14 |
| bintje potato, parsley salsa       |    |
| CRESTA DI GALLO.....               | 11 |
| chrysanthemum green, 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:

BALAKIAN peach, COYOTE cauliflower, COUNTY LINE agretti/pepper/zucchini, DWELLEY bean, FEATHER RIVER walnut, FIDDLER'S GREEN spigarello/green garlic, FIFTH CROW squash blossom/summer squash, FULL BELLY carrot/plum/potato, G&S corn, IACOPPI fava/dried bean/snap pea, K&J apricot, MARIN ROOTS pea shoots/sorrel/violets MARIQUITA nepitella, NICASIO VALLEY eggs, ORTIZ blackberry, PINK BARN arugula, RIVERDOG potato, STAR ROUTE chrysanthemum/cucumber/escarole/little gem/spring onion, STRONG ARM seaweed, SUNNYLAND cherry, TOMATERO broccolini/celery/fennel/leek, TOSCANO cabbage/cilantro flower/onion /squash/tomato, WINTER SISTER dandelion, ZARATE salanova 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 *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, <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 ITALIANI

SERVED as a 6oz GLASS  or 750ml BOTTLE 

## VINI FRIZZANTE

|  |       |
|--|-------|
| GIA LABRIOLA, <i>Prosecco Brut 'Gia'</i> .....   | 16/64 |
| Glera, Veneto 'NV                                |       |
| EDI KANTE, <i>Rosato Dossagio Zero</i> .....     | 21/84 |
| Pinot Nero, Friulli Venezia Giulia '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 '25                    |       |
| PIERO BRUNET, <i>Blanc de Morgex</i> ..... | 22/88 |
| Prie Blanc, Vale D'Aoste '23               |       |
| TENUTA FIORANO, <i>'Fioranello'</i> .....  | 19/76 |
| Grechetto, Lazio '24                       |       |
| PASSO DELLE TORE, <i>'Le Arcaie'</i> ..... | 24/96 |
| Greco di Tufo, Campania '22                |       |

## VINO BIANCO MACERATO

|                                |       |
|--------------------------------|-------|
| LA DISTESA, <i>'Nur'</i> ..... | 19/76 |
| Verdicchio, Marche '24         |       |

## VINO ROSATO

|                                     |       |
|-------------------------------------|-------|
| I PASTINI, <i>'Le Rotaie'</i> ..... | 18/72 |
| Susumanello, Puglia '25             |       |

## VINI ROSSI

|   |        |
|---|--------|
| TENUTA DI MELIS, <i>Bardasce served chilled</i> ..... | 17/68  |
| Cerasuolo d'Abruzzo '24                               |        |
| PALMENTO COSTANZO, <i>'Mofete' Etna Rosso</i> ..      | 19/76  |
| Nerello Mascalese+, Sicilia '22                       |        |
| SCACCIADIAVOLI, <i>Montefalco Rosso</i> .....         | 18/72  |
| Montepulciano/Sangiovese+, Umbria '22                 |        |
| CASCINA PREZIOSA, <i>Spanna</i> .....                 | 24/96  |
| Nebbiolo+, Piemonte '20                               |        |
| TERRE STREGATE, <i>'Manent'</i> .....                 | 22/88  |
| Aglianico, Campania '21                               |        |
| DIANELLA, <i>'il Matto delle Giuncaie'</i> .....      | 29/116 |
| Sangiovese, Toscana '22                               |        |