

Servino

CRUDO

LOCAL HALIBUT.....	20
mango chutney, cilantro lime	
AHI TUNA TARTARE.....	21
caper, red onion salsa	
CARPACCIO DI MANZO.....	18
beef, arugula, truffle oil, parmigiano	

PANE

BRUSCHETTA BURRATA E FAVE.....	16
pullman, fava beans, burrata, mint, pea shoots	
CROSTONE DI MONTE.....	14
levain, crimini, spinach, pecorino crotonese	
HOUSE BAKED FOCACCIA.....	8
rosemary, maldon sea salt, polifermo olive oil	

ANTIPASTI

BUFALO MOZZARELLA E CETRIOLI.....	19
cucumber, olive relish, pea shoots, lemon	
BARBABIETOLE DI ASPARAGI.....	17
beets, goat cheese, asparagus, hazelnuts	
FIORE DI ZUCCA.....	16
zucchini blossom, smoked mozzarella, ricotta	
FRITTO MISTO.....	18
monterey calamari, snap peas, bell pepper aioli	
POLPETTINE AL PESTO.....	16
beef meatballs, basil pesto, a jus	
PROSCIUTTO DI SAN DANIELE.....	19
arugula, yellow peach, carte di musica	

INSALATE

ROMAINE LETTUCE HEART.....	16
cesare dressing, croutons, parmigiano	
STAR ROUTE.....	15
spring lettuce, strawberry, ricotta salata, hazelnut	

PRIMI

Substitute house made gluten-free tagliatelle pasta \$2

GNOCCHI DI SPINACI ALLA NORMA.....	24
anina eggplant, ricotta salata, San Marzano, basil	
FRANCOBOLLI.....	26
ricotta, asparagus, crimini mushroom	
RAVIOLINI AI FUNGHI.....	26
shitake mushroom, brown butter, rosemary	
FETTUCCINE GAMBERI.....	27
pacific shrimp, chard, spicy 'Nduja sausage spread	
AGNOLOTTI DI GRANCHIO.....	32
dungeness crab, pancetta, leeks, lemon, cream	
TAGLIOLINI NERI ALLA VONGOLE.....	28
squid ink noodle, manila clams, parsley	
PAPPARDELLE FILETTO.....	28
8 hour braised beef tenderloin ragu, parmigiano	
TORCHIO SALSICCIA.....	25
sausage, broccolini, calabrian chili, pecorino	

SECONDI

MCFARLAND SPRINGS TROUT.....	39
summer squash, fregola, fennel insalatina	
POLLO ARROSTO.....	34
roasted half chicken, herbs, broccoli, baby carrots	
PICCOLA FIORENTINA.....	49
16oz 'Florentine' steak, spring onions, salsa verde	
MILANESE DI MAIALE.....	38
breaded Sonoma pork chop, apple relish	

CONTORNI

CANNELLINI AL BALSAMICO.....	10
white beans, celery, red onions, balsamic	
BRUSSEL SPROUTS.....	11
speck prosciutto, parmigiano	
GRILLED ASPARAGUS.....	12
meyer lemon, feta	

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, Brut Rose 'Mari Rosa'.....	16/64
Pinot Nero, Venato '21	
BARONE PIZZINI, Brut Blanc de Blanc.....	19/76
Chardonnay, Franciacorta, Lombardia 'NV	

bianchi / white

FERLAT SILVANO.....	15/60
RIBOLLA GIALA, Friuli Venezia Giulia '21	
DURIN, 'Riviera Ligure di Ponente'.....	18/72
Vermentino, Liguria '22	
BENITO FERRARA, 'Vigna Cicogna'.....	21/84
Greco di Tufo, Campania '21	
BREZZA, Langhe Bianco.....	19/76
Chardonnay, Piemonte '22	

arancione & rosati / orange & rose

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

rosso / red

FORADORI, 'Lezer' (chilled)	15/60
Terladago, Alto Adige '20	
COS, Terre Siciliane.....	17/68
Frappato, Sicilia '21	
MONTEBERNARDI, 'Retromarcia' Chianti Cc....	18/72
Sangiovese, Toscana '21	
DUCA CARLO GUARINI, 'Vigne Vecchie'.....	16/64
Primitivo, Puglia '21	
DIEGO CONTERNO, Barolo.....	25/100
Nebbiolo, Piemonte '19	
TENUTA DI FIORANO, 'Fioranello'.....	22/88
Cabernet Sauvignon, Lazio '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	