

TRATTORIA SERVINO

- EST 1977 -

CRUDI

HALIBUT CRUDO.....	20
nectarine, preserved lemon	
YELLOWFIN TUNA TARTARE.....	21
caper, red onion salsa, crostini	
CARPACCIO DI MANZO.....	20
beef, arugula, truffle oil, parmigiano reggiano	

PANE

ARANCINI.....	15
arborio rice, saffron, pecorino, 'nduja	
CROSTINI CON CUCUZZA.....	16
stracciatella, summer squash, olive oil	
HOUSE BAKED FOCACCIA.....	10
rosemary, maldon sea salt, olive oil	

ANTIPASTI

INSALATA DI CAMPO.....	15
garden lettuce, peach, goat cheese, hazelnut	
LITTLE GEM CAESAR.....	16
parmigiano reggiano, toasted focaccia croutons	
BUFALA E CETRIOLI.....	19
buffalo mozzarella, olive cucumber, bronze fennel	
FIORE DI ZUCCA.....	18
squash blossom, smoked mozzarella, frisee	
FRITTO MISTO.....	19
calamari, zucchini, garlic aioli	
COZZE CALABRESE.....	18
mussels, 'nduja cream, toasted bread	
POLPETTINE AL POMODORO.....	16
beef meatballs, tomato ragu, crostini	
PROSCIUTTO E MELONE.....	19
goddess melon, prosciutto san danielle	

PRIMI

Substitute house made gluten-free tagliatelle pasta \$2	
CAVATELLI CON FAVE.....	24
nettle, fava bean, pecorino crotonese	
TAGLIATELLE AI FUNGHI.....	26
wild morel, nepitella, parmigiano reggiano	
CAPPALLETTI DI GAMBERI.....	29
shrimp, saffron, meyer lemon	
AGNOLOTTI DI GRANCHIO.....	32
dungeness crab, pancetta, leeks, lemon, cream	
TORTELLONI E GUANCIALE.....	28
ricotta, green garlic, guanciale, english pea	
PAPPARDELLE FILETTO.....	28
8 hour braised beef tenderloin ragu, parmigiano	
TORCHIO SALSICCIA.....	25
sausage, broccolini, calabrian chili, pecorino	

SECONDI

BRANZINO PICCATA.....	44
capers, lemon butter, zucchini	
POLLO ARROSTO.....	36
roasted half chicken, herbs, broccolini	
PICCOLA FIORENTINA.....	49
16oz 'florentine' steak, spring onion, lemon	
MILANESE DI MAIALE.....	38
breaded sonoma pork chop, peach, insalatina	

CONTORNI

PATATE AL FORNO.....	14
young fingerling potatoes, basil salsa	
CRESTA DI GALLO.....	11
chrysanthemum greens, baby fennel, lemon	
FAGIOLI GIGANTI.....	12
butter beans, parsley, green garlic	

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

VERMOUTH ROSSO

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

BITTER ROSSO

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

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

VINI BIANCHI

CASA SETARO, <i>'Campanelle'</i>	16/64
Falanghina, Campania '24	
Il Monticello, <i>'Groppolo'</i>	18/72
Vermentino, Liguria '23	
TERRE NERE <i>'Etna Bianco'</i>	21/84
Carricante+, Sicilia '24	
TENUTA FIORANO, <i>'Fioranello'</i>	19/76
Grechetto+, Lazio '23	
Pieropan, <i>Soave 'Calvarino'</i>	82
Garganega, Veneto '23	
Bruno Giacosa, <i>Roero</i>	96
Arneis, Piemonte '23	

VINI ARANCONE & ROSATO

CIRELLI, <i>'Orange'</i>	16/64
Trebbiano, Abruzzo '23	
Montenidoli, <i>Rosato</i>	17/68
Canaiuolo, Toscana '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	
San Fereolo, <i>'Dogliani Superiore'</i>	90
Dolcetto, Piemonte '16	
DIEGO CONTERNO, <i>Barolo</i>	25/100
Nebbiolo, Piemonte '20	
RONCO PLATAT, <i>'Nuovolaioi'</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	