

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 CAROTA.....	16
puree of nantes carrot, ginger mint, sifra 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 green, yacon, 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 DI BARBABIETOLA.....	28
red beet, asparagus, english pea	
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 CARCIOFI.....	44
marin coast king salmon, artichoke, borlotti bean	

CARNE DEL CAMPO

SILVER SKY RANCH HERITAGE HALF CHICKEN.....	42
roasted 'con il sugo', sprouting broccoli	
MARSHALL HOME RANCH NEW YORK STRIP.....	68
dry aged 16oz bone-in steak, red spring onion	
SWEET WATER RANCH BREADED PORK SIRLOIN...45	
purple & savoy cabbage, spring flame yellow peach	

CONTORNI

PATATE AL FORNO.....	14
bintje new 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, BRISA artichoke, COYOTE cauliflower, COUNTY LINE agretti/zucchini, DURST asparagus, FEATHER RIVER walnut, FIDDLER'S GREEN spigarello/green garlic, FIFTH CROW squash blossom/summer squash, FOUR OAK yacon, FRONT PORCH salanova, FULL BELLY carrot/kale/potato, IACOPPI beans/english pea/snap pea, LONELY MOUNTAIN fava bean & leaf, MARIN ROOTS pea shoots/sorrel/violets MARIQUITA nepitella, NICASIO VALLEY eggs, ORTIZ blackberry, RIVERDOG potato, STAR ROUTE chrysanthemum/cucumber/escarole/little gem/spring onion, STRONG ARM seaweed, SUNNYLAND cherry, TOMATERO broccolini/fennel/leek/strawberry, TOSCANO cilantro & mustard flower, TRIPLE T mustard greens, UMBEL ROOTS beet/ginger mint
WINTER SISTER dandelion green -- 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
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VERMOUTH

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

MAURO VERGANO <i>Chinato 'Luli'</i> Moscato d'Asti, Piemonte 'NV <i>served chilled, neat</i>	16
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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	
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 '24	
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

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

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	
SCACCIADIIVOLI, <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	
FICOMONTANINO, <i>'Gramanelo'</i>	29/116
Sangiovese, Toscana '20	