

TRATTORIA SERVINO

PESCE PICCOLI E CRUDI

CRUDO DI PESCE LOCALE.....	22
california halibut, green zebra ‘tomato water’	
CARPACCIO DI TONNO.....	24
bluefin tuna, lemon cucumber, rosemary	
FRITTO MISTO.....	19
monterey calamari, zucchini, garlic aioli	
COZZE CALABRESE.....	18
salt spring mussels, ‘nduja cream, crostini	

ZUPPA

MINESTRA CONI IL MAIS.....	16
brentwood corn soup, costata romanesca	

SPUNTINI

HOUSE BAKED FOCACCIA.....	10
rosemary, maldon sea salt, olive oil	
ARANCINI ALLO ZAFFERANO.....	15
arborio rice, saffron, pecorino, ‘nduja	
PROSCIUTTO SAN DANIELLE.....	19
castelveltrano olive, carte di musica	
CROSTINI CON CUCUZZA.....	16
stracciatella, honeynut squash, olive oil	
POLPETTINE AL POMODORO.....	16
beef meatballs, tomato ragu, toasted sourdough	

INSALATE E VERDURE

INSALATA DI CAMPO.....	16
garden lettuce, bosc pear, goat cheese, almond	
INSALATA DI CAESARE.....	17
little gem, parmigiano reggiano, focaccia croutons	
INSALATA DI POMODORI.....	19
early girl, sweet torpedo onion, serpent cucumber	
CAPONATA DI BUFALA.....	21
bufalo mozzarella, eggplant, jimmy nardello	
FIORE DI ZUCCA.....	18
squash blossom, smoked mozzarella, curly endive	

PASTA

Substitute house made gluten-free tagliatelle pasta \$2	
CAVATELLI AL PESTO.....	24
potato dumpling, basil pesto, blue lake beans	
TAGLIATELLE AI FUNGHI.....	32
wild chantrelle, nepitella, parmigiano reggiano	
CAPPALLETTI DI GAMBERI.....	29
shrimp, saffron, meyer lemon	
TAGLIOLINI AL NERO DI SEPPA.....	32
local squid, sun gold tomato, anchovy soffrito	
TORTELLONI DI RICOTTA.....	29
ricotta, breakfast yellow tomato, brentwood corn	
PAPPARDELLE FILETTO.....	28
8 hour braised beef tenderloin ragu, parmigiano	
TORCHIO SALSICCIA.....	25
sausage, broccolini, calabrian chili, pecorino	

PESCE DI STAGIONE

MERLUZZO CON FAGIOLINI.....	44
california ling cod, cranberry-dragon tongue beans	

CARNE DEL CAMPO

POLLO ‘CU PIPI’	36
roasted chicken, cornito giallo pepperonata	
PICCOLA FIORENTINA.....	49
16oz ‘florentine’ steak, walla walla onion, lemon	
MILANESE DI MAIALE.....	38
breaded pork chop, mutsu apple, insalatina	

CONTORNI

PATATE AL FORNO.....	14
young fingerling potatoes, basil salsina	
CRESTA DI GALLO.....	11
chrysanthemum greens, baby fennel, lemon	
FAGIOLI ROMANO.....	13
romano beans, walnuts, green onion	

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: DIRTY GIRL herbs, DELLA FATTORIA sourdough, DEVOTO apples, DWELLEY corn/beans, FRONT PORCH herbs, FULL BELLY eggplant/pepper/potato, IACOPPI beans, K&J ORCHARDS pears, LONGER TABLE cucumber, LONELY MOUNTAUN bean/pepper/tomato, MARIN ROOTS microgreens, NICASIO VALLEY eggs, ORTIZ berries, PEACH FARM squash blossom, RAMINI bufala, stracciatella, RIVERDOG squash, STAR ROUTE lettuces/herbs/squash TERRA FIRMA cucumber/tomato, TOMATERO onion/tomato -- 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
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..

APERITIF ROSSO

BORDIGA *Aperitivo*.....14
Trebiano, Moscato, Piemonte ‘NV

**rocks, splash soda, sliced orange*.....15

HERBAL LIQUEUR

BORDIGA *Centum Herbis*.....15
‘100 herbs’, Alpine recipe

**rocks, vermouth, orange bitters, lemon peel*.....16

CORDIAL

BORDIGA *Pastis ‘Provençal’*.....15
Star Anise, Licorice Root, Fennel Seed

**rocks, soda, mint*.....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 FRIZZANTE

GIA LABRIOLA, *Prosecco Brut ‘Gia’*.....16/64
Glera, Veneto ‘NV

EDI KANTEI, *Brut Rosé ‘Dosaggio Zero’*.....21/84
Pinot Nero, Friuli ‘NV

STEFANAGO, *‘24’ Brut Blanc de Blanc*.....19/76
Chardonnay/Riesling, Lombardia ‘NV

VINI BIANCHI E ARANCIONE

CENTOPASSI, *‘Rocce di Pietra Longa’*.....63
Grillo, Sicilia ‘23

BISSON, *‘Vignerta’*.....18/72
Vermentino, Liguria ‘24

MONTELEONE *Etna Bianco*.....22/88
Carricante, Sicilia ‘24

TENUTA FIORANO, *‘Fioranello’*.....19/76
Grechetto+, Lazio ‘23

PASSO DELLE TORTORE, *‘Le Arcaie’*.....26/104
Greco di Tufo, Campania ‘22

VIGNETI MASSA, *‘Derthona’ Colli Tortonesi*.....92
Timorasso, Piemonte ‘21

CIRELLI, *‘Orange’ light skin contact*.....16/64
Trebiano, Abruzzo ‘23

VINO RAMATO

FERLAT, *‘PG Rosa’ extended skin contact*.....18/72
Pinot Grigio, Friulli ‘22

VINO ROSATO

ALIESSANDRO VIOLA, *Rosato*.....17/68
Nero D’Avola, Sicilia ‘24

VINI ROSSI

Bergmannof, *Vernatsch served chilled*.....17/68
Schiava, Alto Adige ‘23

COS, *Terre Siciliane*.....19/76
Frappato, Sicilia ‘23

CERMINARA VINI, *‘Rosso Classico Superiore’*.....63
Gaglioppo, Calabria ‘21

FONGOLI, *Montefalco Rosso*.....18/72
Montepulciano/Sangiovese+, Umbria ‘20

NADIA CURTO, *Barolo ‘La Foia’*.....129
Nebbiolo, Piemomte ‘19

CA’ Del Baio, *Barbaresco ‘Autinbej’*.....26/104
Nebbiolo, Piemonte ‘22

MOSCHIONI, *Colli Orientali Riserva*.....22/88
Cabernet/Merlot/Schioppettino, Friuli ‘20

BOLSIGNANO, *Brunello di Montalcino*.....29/116
Sangiovese Grosso, Toscana ‘19

TOLAINI, *Valdisanti*.....96
Cabernet Sauvignon+, Toscana ‘20