

TRATTORIA SERVINO

PESCE PICCOLI E CRUDI

CRUDO DI IPPOGLOSSO.....	22
sf halibut, green zebra tomato ‘acqua pazza’	
FRITTO MISTO.....	24
monterey squid, crostata romanesco, chili aioli	
COZZE CALABRESE.....	23
salt spring mussel, ‘nduja cream, sourdough toast	

ZUPPA

MINESTRA DI AUTUNNO.....	16
soup of cauliflower, purple kohlrabi, nicola potato	

SPUNTINI

PANE CASERECCIO.....	10
house baked focaccia, rosemary, olive oil	
ARANCINI PEPPERONATA.....	15
arborio rice, nardello, point reyes toma, ‘nduja	
CROSTINI CON CUCUZZA.....	18
valley ford stracciatella, balsamic, honeynut squash	
AFFETTATI DI SALUMI.....	21
ca berkshire capocollo, guanciale, calabrese salami	
POLPETINE CON FAGIOLI.....	19
beef meatballs, spigarello, butter bean	

INSALATE E VERDURE

MISTA DI CHICORIA.....	19
leonardo & rosalba raddichio, medjool date	
INSALATA DI CAESARE.....	18
little gem, parmigiano reggiano, focaccia crouton	
POMODORI DEL MERCATO.....	20
early girl, serpent cucumber, torpedo onion	
FIORE DI ZUCCA.....	19
squash blossom, mt. eitan tamar, curly frisee	

PASTA

Substitute house made gluten-free tagliatelle pasta \$2	
RAVIOLI CON BARBABIETOLA.....	28
ruby queen beet, cream, red walnut	
FETTUCCINE VERDE AI FUNGHI.....	32
nebrodini bianco, nepitella, green scallion	
TORTELONI AL PESTO DI ORTICA.....	28
bellwether ricotta, stinging nettle, shasta almond	
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

CHANNEL ISLANDS SWORDFISH LOIN.....	44
sunchoke puree, lemon, young fennel	

CARNE DEL CAMPO

SILVER SKY RANCH HERITAGE HALF CHICKEN.....	42
roasted ‘con il sugo’, red kuri squash, lacinato kale	
BEFFA SPRINGS RANCH NEW YORK STRIP.....	68
dry aged 12oz boneless steak, hakurei turnip	
SWEET WATER RANCH BREADED PORK SIRLOIN...	45
purple & savoy cabbage, mutsu apple	

CONTORNI

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

DEVOTO apple, FEARTHER RIVER almond/walnut, FIDDLER’S GREEN potato/spigarello, FILIGREEN quince, FOUR OAK sunchoke, FRONT PORCH kohlrabi, FULL BELLY basil/cucumber/potato, GOLD RIDGE meyer lemon, IACOPPI butter bean, LONLEY MOUNTAIN cauliflower/fennel/radicchio/winter squash, MARIN ROOTS pea shoots, MARIQUITA nepitella, NICASIO VALLEY eggs, ORTIZ blackberry, RIVERDOG potato, STAR ROUTE beet/chrysanthemum/escarole/little gem/nettle, STRONG ARM seaweed, TERRA FIRMA cucumber TOMATERO broccolini/celery/fennel/kale/leek/parsley, TOSCANO onion/pepper/tomato, UMBEL ROOTS turnip, VASQUEZ scallion, ZARATE chicory/squash blossom, 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 viniculture 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

VERMOUTH

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

CHINATO

MAURO VERGANO <i>Chinato 'Luli'</i>	
Moscato d'Asti, Piemonte 'NV	
<i>served chilled, neat.....</i>	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	
MARCALBERTO, <i>'Pas Dose' Blanc de Blanc</i>	23/92
Chardonnay, Piemonte '21	

VINI BIANCHI

CASCINA FEIPU DEI MASSARETTI.....	18/72
Pigato, Liguria '25	
ERMES PAVESE, <i>Blanc de Morgex</i>	22/88
Prie Blanc, Vale D'Aoste '25	
DE FERMO, <i>'Concrete Bianco'</i>	19/76
Pecorino+, Abruzzo '25	
TERRE DI SARIZZOLA, <i>Derthona</i>	24/96
Timorasso, Piemonte '23	

VINO BIANCO MACERATO

LE RAGNAIE, <i>Toscana IGT</i>	17/68
Trebiano/Malvasia, Toscana '22	

VINO ROSATO

VIGNETI VUMBACA, <i>Ciro Rosato</i>	18/72
Gaglioppo, Calabria '25	

VINI ROSSI

FORADORI, <i>'Lezer' served chilled</i>	17/68
Teroldego, Alto-Adige '23	
PALMENTO COSTANZO, <i>'Mofete' Etna Rosso</i> ..	19/76
Nerello Mascalese+, Sicilia '22	
LA DISTESA, <i>'Nocenzio'</i>	18/72
Montepulciano/Sangiovese+, Marche '22	
BARBACAN, <i>Rosso di Valtellina</i>	24/96
Nebbiolo, Lombardia '24	
CANTINE LONARDO, <i>Irpinia</i>	22/88
Aglianico, Campania '20	
FORNACELLA, <i>Brunello di Montalcino</i>	30/120
Sangiovese Grosso, Toscana '20	