

TRATTORIA SERVINO

PESCE PICCOLI E CRUDI

CRUDO DI PESCE LOCALE.....	22
chilipepper rockfish, green zebra ‘tomato water’	
TONNO ALLA GRIGLIA.....	24
albacore tuna, cranberry & dragon tongue bean	
FRITTO MISTO.....	21
monterey calamari, zucchini, garlic aioli	
COZZE CALABRESE.....	22
pacific mediterranean mussel, ‘nduja cream, toast	

ZUPPA

MINESTRA CON LA ZUCCA.....	16
koginut squash soup, thyme, pumpkin seed	

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.....	18
stracciatella, honeynut squash, olive oil	
POLPETTINE AL POMODORO.....	19
beef meatballs, tomato ragu, toasted sourdough	

INSALATE E VERDURE

INSALATA DI CICORIA.....	17
costa rossa & trevsio radicchio, medjool date	
INSALATA DI CAESARE.....	18
little gem, parmigiano reggiano, focaccia crouton	
INSALATA DI BARBABIETOLA.....	19
chioggia beet, arugula, goat cheese, almond	
CAPRESE DI CACHI.....	21
fuyu persimmon , bufala mozzarella, pistachio	
FIORE DI ZUCCA.....	18
squash blossom, smoked mozzarella, curly endive	

PASTA

Substitute house made gluten-free tagliatelle pasta \$2	
CAVATELLI AL PESTO.....	26
potato dumpling, basil pesto, blue lake bean	
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
delicata squash, brown butter, sage	
PAPPARDELLE FILETTO.....	28
8 hour braised beef tenderloin ragu, parmigiano	
TORCHIO SALSICCIA.....	27
sausage, broccolini, calabrian chili, pecorino	

PESCE DI STAGIONE

SOGLIOLA PETRALE.....	44
pacific petrale sole, lemon caper, rainbow chard	

CARNE DEL CAMPO

POLLO ‘CU PIPI’.....	38
roasted chicken, gypsy & nardello pepperonata	
PICCOLA FIORENTINA.....	54
16oz porterhouse steak, rossa di milano, lemon	
MILANESE DI MAIALE.....	42
breaded durac pork chop, mutsu apple, insalatina	

CONTORNI

PATATE AL FORNO.....	14
yukon gem potato, basil salsina	
CRESTA DI GALLO.....	11
chrysanthemum green, baby fennel, lemon	
FAGIOLI ROMANO.....	13
romano bean, walnut, 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, DEVOTO apples, DWELLEY beans, FRONT PORCH herbs, FULL BELLY broccolini/zucchini, KASHIWASE persimmon, IACOPPI beans, K&J ORCHARDS pears, LONGER TABLE chard, LONELY MOUNTAUN beans/squash/tomato, MARIN ROOTS microgreens, NICASIO VALLEY eggs, ORTIZ berries, PEACH FARM squash blossom, RAMINI bufala/stracciatella, RIVERDOG squash, STAR ROUTE lettuces/herbs/onion, SUNNYLAND almond/pistachio/walnut/dates, TERRA FIRMA tomato, TOMATERO broccoli, TOSCANO peppers, UMBEL ROOTS beats -- 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 <i>Aperitivo</i>	14
Trebbiano, Moscato, Piemonte 'NV	
<i>*rocks, splash soda, sliced orange</i>	15

HERBAL LIQUEUR

BORDIGA <i>Centum Herbis</i>	15
'100 herbs', Alpine recipe	
<i>*rocks, vermouth, orange bitters, lemon peel</i>	16

CORDIAL

BORDIGA <i>Pastis 'Provençal'</i>	15
Star Anise, Licorice Root, Fennel Seed	
<i>*rocks, soda, mint</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 FRIZZANTE

GIA LABRIOLA, <i>Prosecco Brut 'Gia'</i>	16/64
Glera, Veneto 'NV	
EDI KANTE, <i>Brut Rosé 'Dosaggio Zero'</i>	21/84
Pinot Nero, Friuli 'NV	
STEFANAGO, <i>'24' Brut Blanc de Blanc</i>	19/76
Chardonnay/Riesling, Lombardia 'NV	

VINI BIANCHI E ARANCIONE

CENTOPASSI, <i>'Rocce di Pietra Longa'</i>	63
Grillo, Sicilia '23	
BISSON, <i>'Vignerta'</i>	18/72
Vermentino, Liguria '24	
MONTELEONE <i>Etna Bianco</i>	22/88
Carricante, Sicilia '24	
TENUTA FIORANO, <i>'Fioranello'</i>	19/76
Grechetto+, Lazio '23	
PASSO DELLE TORTORE, <i>'Le Arcaie'</i>	26/104
Greco di Tufo, Campania '22	
VIGNETI MASSA, <i>'Derthona' Colli Tortonesi</i>	92
Timorasso, Piemonte '21	
CIRELLI, <i>'Orange' light skin contact</i>	16/64
Trebbiano, Abruzzo '23	

VINO RAMATO

FERLAT, <i>'PG Rosa' extended skin contact</i>	18/72
Pinot Grigio, Friulli '22	

VINO ROSATO

NERVI-CONTERNO, <i>Rosato</i>	19/76
Nebbiolo, Piemonte '24	

VINI ROSSI

Bergmannof, <i>Vernatsch served chilled</i>	17/68
Schiava, Alto Adige '23	
EDUARDO TORRES ACOSTA, <i>Versante Nord</i>	19/76
nerello mascalese+, Sicilia '22	
CERMINARA VINI, <i>'Rosso Classico Superiore'</i>	63
Gaglioppo, Calabria '21	
FONGOLI, <i>Montefalco Rosso</i>	18/72
Montepulciano/Sangiovese+, Umbria '20	
NADIA CURTO, <i>Barolo 'La Foia'</i>	129
Nebbiolo, Piemomte '19	
CA' Del Baio, <i>Barbaresco 'Autinbej'</i>	26/104
Nebbiolo, Piemonte '22	
MOSCHIONI, <i>Colli Orientali Riserva</i>	22/88
Cabernet/Merlot/Schioppettino, Friuli '20	
BOLSIGNANO, <i>Brunello di Montalcino</i>	29/116
Sangiovese Grosso, Toscana '19	
TOLAINI, <i>Valdisanti</i>	96
Cabernet Sauvignon+, Toscana '20	