

TRATTORIA SERVINO

PESCE PICCOLI E CRUDI

CARPACCIO DI TONNO.....	22
santa cruz bluefin, lemon cucumber, strawberry	
FRITTO MISTO.....	24
monterey squid, crostata romanesco, chili aioli	
COZZE CALABRESE.....	23
pacific mediterranean mussel, ‘nduja cream, toast	

ZUPPA

MINESTRA DI MAIS.....	16
summer corn soup, gypsy pepper, cerata potato	

SPUNTINI

PANE CASERECCIO.....	10
house baked focaccia, rosemary, olive oil	
ARANCINI PEPPERONATA.....	15
arborio rice, nardello, point reyes toma, ‘nduja	
CROSTINI DI CUCUZZA.....	18
valley ford stracciatella, summer squash, thyme	
AFFETTATI DI SALUMI.....	21
ca berkshire capocollo, guanciale, calabrese salami	
POLPETINE CON CAROTA.....	19
beef meatballs, carrot puree, sweet pepper	

INSALATE E VERDURE

FOGLIE E FRUTTA CON RICOTTA SALATA.....	19
watermelon, blackberry, red shiso, purslane	
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 MELANZANE AL PESTO.....	28
eggplant, chenel chevre, genovese basil, walnut	
TAGLIATELLE AI FUNGHI.....	32
coastal chantrelle, nepitella, green garlic	
TORTELONI AL POMODORO ARANCIONE.....	28
bellwether ricotta, corn, amana orange tomato	
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

SPIGOLA ALLA ACQUA PAZZA.....	44
sf white sea bass, cherry tomato broth, pink chard	

CARNE DEL CAMPO

SILVER SKY RANCH HERITAGE HALF CHICKEN.....	42
roasted ‘con il sugo’, sprouting cauliflower	
BEFFA SPRINGS RANCH NEW YORK STRIP.....	68
dry aged 12oz boneless steak, cippolini onion	
SWEET WATER RANCH BREADED PORK SIRLOIN...45	
purple & savoy cabbage, kaweah yellow peach	

CONTORNI

PATATE AL FORNO.....	14
bintje 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, COYOTE cauliflower, COUNTY LINE pepper/zucchini, FIDDLER’S GREEN green garlic, FRONT PORCH basil/ blackberry/carrot/cippollini/lemon cucumber, FULL BELLY almond/cucumber/eggplant/potato/walnut/watermelon, GOLD RIDGE meyer lemon, G&S corn, K&J pluot, LONGER TABLE cucumber, LONLEY MOUNTAIN basil/strawberry/tomato, MARIN ROOTS pea shoots/red shiso/sorrel/violets MARIQUITA nepitella, NICASIO VALLEY eggs, ORTIZ blackberry, RIVERDOG potato, STAR ROUTE chard/chrysanthemum/escarole/little gem, STRONG ARM seaweed. TERRA FIRMA cucumber TOMATERO broccolini/cabbage/celery/fennel/leek, TOSCANO cilantro flower/nardello/squash/sweet pepper/ tomato/onion, ZARATE squash blossom/purslane/zucchini 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	
STEFANAGO, <i>'24' Brut Blanc de Blanc</i>	19/76
Chardonnay/Riesling, Lombardia 'NV	

VINI BIANCHI

BISSON, <i>'Vignerta'</i>	18/72
Vermentino, Liguria '25	
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	
DIANELLA, <i>'Orpicchio'</i>	24/96
Trebiano, Toscana '22	

VINO BIANCO MACERATO

LA DISTESA, <i>'Nur'</i>	19/76
Verdicchio, Marche '24	

VINO ROSATO

MONTENIDOLI, <i>Rosato</i>	18/72
Canaiuolo, Toscana '25	

VINI ROSSI

TENUTA DI MELIS, <i>Bardasce</i> served chilled	17/68
Cerasuolo d'Abbruzzo '24	
PALMENTO COSTANZO, <i>'Mofete' Etna Rosso</i> ..	19/76
Nerello Mascalese+, Sicilia '22	
FONGOLI, <i>Montefalco Rosso</i>	18/72
Montepulciano/Sangiovese+, Umbria '21	
Barbacan, <i>Rosso di Valtellina</i>	24/96
Nebbiolo, Lombardia '24	
TERRE STREGATE, <i>'Manent'</i>	22/88
Aglianico, Campania '21	
DIANELLA, <i>'il Matto delle Giuncaie'</i>	29/116
Sangiovese, Toscana '22	