

TRATTORIA SERVINO

= EST 1977 =

CRUDI

HALIBUT CRUDO.....	20
citrus, preserved lemon	
YELLOWFIN TUNA TARTARE.....	21
caper, red onion salsa, crostini	
CARPACCIO DI MANZO.....	20
beef, arugula, truffle oil, parmigiano	

PANE

ARANCINI.....	15
arborio rice, pecorino, 'nduja	
CROSTINI CON ACCIUGHE.....	16
stracciatella, anchovy, olive oil	
HOUSE BAKED FOCACCIA.....	10
rosemary, maldon sea salt, olive oil	

ANTIPASTI

INSALATA DI CAMPO.....	15
garden lettuce, strawberry, goat cheese, hazelnut	
LITTLE GEM CAESAR.....	16
parmigiano, toasted focaccia croutons	
FIORE DI ZUCCA.....	18
squash blossom, smoked mozzarella	
FRITTO MISTO.....	19
calamari, zucchini, garlic aioli	
VONGOLE SOFRITTO.....	18
manila clams, calabrian chili, toast	
POLPETTINE AL POMODORO.....	16
beef meatballs, tomato ragu, crostini	
PROSCIUTTO SAN DANIELE.....	19
20 month prosciutto, arugula, carta di musica	

PRIMI

Substitute house made gluten-free tagliatelle pasta \$2	
CAVATELLI CON FAVE.....	24
nettle, fava bean, pecorino crotonese	
RAVIOLINI AI FUNGHI.....	26
shitake, crimini, brown butter, rosemary, thyme	
TORTELLONI E PISELI.....	28
ricotta, asparagus, english pea, green garlic	
CAPPALETTI DI GAMBERI.....	29
shrimp, saffron, fennel, meyer lemon	
AGNOLOTTI DI GRANCHIO.....	32
dungeness crab, pancetta, leeks, lemon, cream	
PAPPARDELLE FILETTO.....	28
8 hour braised beef tenderloin ragu, parmigiano	
TORCHIO SALSICCIA.....	25
sausage, broccolini, calabrian chili, pecorino	

SECONDI

BRANZINO PICCATA.....	44
capers, lemon butter, baby zucchini	
POLLO ARROSTO.....	36
roasted half chicken, herbs, broccolini	
PICCOLA FIORENTINA.....	49
16oz 'florentine' steak, spring onion, lemon	
MILANESE DI MAIALE.....	38
breaded sonoma pork chop, apple insalatina	

CONTORNI

ASPARAGI.....	14
asparagus, orange zest, oregano	
CRESTA DI GALLO.....	11
chrysanthemum greens, baby fennel, lemon	
FAGIOLI GIAGANTI.....	12
butter beans, leek, tomato	

We cook & prepare food from the finest purveyors of seasonal & organic produce, meat & seafood. Ask to learn more.
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 ANTICA DISTILLERIA QUAGLIA

Piemonte Situated in the Castenuovo Don Bosco in Piemonte, the Distilleria Quaglia was purchased in 1906 by the great grandfather of the current distillery director, Carlo Quaglia. A succession of ancestors passing historical and traditional knowledge of distillation, liquor, and vermouth production from one generation to the next brings us to present day. The ambition of Distilleria Quaglia is to preserve a multitude of traditional liquors and vermouths from Piemonte. We selected some of our favorites for you to create the perfect low ABV beverage.

VERMOUTH BIANCO

BERTO <i>Aperitiv dla Tradission</i>	14
Arneis, Cortese, Trebbiano, Moscato, Piemonte 'NV	
<i>*on the rocks, tonic, lemon peel</i>	15

VERMOUTH ROSSO

BERTO <i>Ross da Travaj</i>	14
Arneis, Cortese, Trebbiano, Barbera, Piemonte 'NV	
<i>*on the rocks, splash soda, sliced orange</i>	15

BITTER ROSSO

BERTO <i>Bitter 'Liquore Amaro'</i>	15
Gentian, sweet orange, rhubarb, rose petal+	
<i>*as a Spritz with Prosecco & soda</i>	16

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 

FRIZZANTE

LUIGI GIUSTI, <i>Brut Rosé 'Bolla Rosa'</i>	16/64
Lacrima, Marche 'NV	
STEFANAGO, <i>'24' Brut Blanc de Blanc</i>	19/76
Chardonnay/Riesling, Lombardia 'NV	

BIANCHI & ARANCIONE

PUNTA CRENA, <i>'Vignerta Isasco'</i>	18/72
Vermentino, Liguria '23	
I FAVATI, <i>'Pietramara'</i>	16/64
Fiano di Avelino, Campania '22	
TENUTA DELLA TERRE NERE <i>'Etna Bianco'</i>	21/84
Carricante+, Sicilia '24	
TENUTA FIORANO, <i>'Fioranello'</i>	19/76
Grechetto+, Lazio '23	

ARANCONE & ROSATO

CIRELLI, <i>'Orange'</i>	16/64
Trebiano, Abruzzo '23	
SCALA, <i>Ciro Rosato</i>	17/68
Gaglioppo, Calabria '23	

ROSSI

FORADORI, <i>'Lezer'</i> (served chilled).....	16/64
Teraldago, Alto-Adige '23	
OCCHIPINTI, <i>'SP68 Rosso'</i>	20/80
Frappato/Nero D'Avola, Sicilia '23	
COSIMO TAURINO, <i>'Settimo Ceppo'</i>	17/68
Primitivo, Puglia '18	
SCIACCIADIAVOLA, <i>Montefalco Rosso</i>	18/72
Sangiovese/Montepulciano+, Umbria '22	
DIEGO CONTERNO, <i>Barolo</i>	25/100
Nebbiolo, Piemonte '20	
TOLAINI, <i>'Valdisanti' Super Tuscan</i>	21/84
Cabernet Sauvignon+, Toscana '21	