

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 CUCUZZA.....	16
summer squash 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 CON FICHI.....	18
valley ford stracciatella, osmond fig, honey	
AFFETTATI DI SALUMI.....	21
ca berkshire capocollo, guanciale, calabrese salami	
POLPETINE CON FAGIOLI.....	19
beef meatballs, spigarello, butter bean	

INSALATE E VERDURE

MISTA DI LATTUGA E FOGLIE.....	19
salanova, dandelion green, hosui pear, almond	
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	
FETTUCCINE VERDE AI FUNGHI.....	32
nebrodini bianco, nepitella, young scallion	
TORTELONI AL POMODORO.....	28
bellwether ricotta, ca san marzano 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

MCFARLAND SPRINGS TROUT.....	44
cherry tomato, dragon tongue bean, purslane	

CARNE DEL CAMPO

SILVER SKY RANCH HERITAGE HALF CHICKEN.....	42
roasted ‘con il sugo’, sweet summer peppers	
BEFFA SPRINGS RANCH NEW YORK STRIP.....	68
dry aged 12oz boneless steak, cippolini onion	
SWEET WATER RANCH BREADED PORK SIRLOIN...	45
purple & savoy cabbage, mutsu apple	

CONTORNI

PATATE AL FORNO.....	14
nicola 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:

COUNTY LINE pepper/zucchini, DEVOTO apple, FEARTHER RIVER almond, FIDDLER’S GREEN potato, spigarello
FRONT PORCH basil/cucumber/onion, FULL BELLY cucumber/eggplant/potato/walnut, GOLD RIDGE meyer lemon,
IACOPPI butter bean, K&J pear, LONLEY MOUNTAIN basil/bean/tomato, MARIN ROOTS pea shoots/sorrel/violets
MARIQUITA nepitella, MARSHALL honey, NICASIO VALLEY eggs, ORTIZ blackberry, RIVERDOG potato,
STAR ROUTE chrysanthemum/escarole/little gem/rosemary, STRONG ARM seaweed, SUNNY LAND fig,
TERRA FIRMA cucumber TOMATERO broccolini/celery/fennel/kale/leek, TOSCANO nardello/squash/sweet
pepper/tomato/onion, VASQUEZ scallion, ZARATE dandelion green/purslane/salanova/squash blossom/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 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



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, Friuli Venezia Giulia 'NV	
STEFANAGO, <i>'24' Brut Blanc de Blanc</i>	19/76
Chardonnay/Riesling, Lombardia 'NV	

VINI BIANCHI

CASCINA FEIPU DEI MASSARETTI.....	18/72
Pigato, Liguria '25	
PIERO BRUNET, <i>Blanc de Morgex</i>	22/88
Prie Blanc, Vale D'Aoste '23	
DE FERMO, <i>'Concrete Bianco'</i>	19/76
Pecorino+, Abruzzo '25	
TENUTA DI FIORANO, <i>'Fioranello'</i>	24/96
Grechetto/Viognier, Lazio '24	

VINO BIANCO MACERATO

FURLANI, <i>'Altopiano Orange'</i>	17/68
Muller Thurgau, Alto-Adige '24	

VINO ROSATO

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

VINI ROSSI

PRANZEGG, <i>'Vino Leggero' served chilled</i>	17/68
Vernatsch, Alto-Adige '25	
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	
CANTINE LONARDO, <i>Irpinia</i>	22/88
Aglianico, Campania '20	
IL MOLINACCIO, <i>'La Spinosa' Vino Nobile</i>	29/116
Sangiovese, Toscana '19	