

# TRATTORIA SERVINO

## PESCE PICCOLI E CRUDI

|                                                |    |
|------------------------------------------------|----|
| CRUDO DI PESCE LOCALE.....                     | 22 |
| california halibut, green zebra ‘tomato water’ |    |
| CARPACCIO DI TONNO.....                        | 24 |
| bluefin tuna, lemon cucumber, rosemary         |    |
| FRITTO MISTO.....                              | 19 |
| monterey calamari, zucchini, garlic aioli      |    |
| COZZE CALABRESE.....                           | 18 |
| salt spring mussels, ‘nduja cream, crostini    |    |

## 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.....                      | 16 |
| stracciatella, honeynut squash, olive oil      |    |
| POLPETTINE AL POMODORO.....                    | 16 |
| beef meatballs, tomato ragu, toasted sourdough |    |

## INSALATE E VERDURE

|                                                    |    |
|----------------------------------------------------|----|
| INSALATA DI CAMPO.....                             | 16 |
| garden lettuce, bosc pear, goat cheese, almond     |    |
| INSALATA DI CAESARE.....                           | 17 |
| little gem, parmigiano reggiano, focaccia croutons |    |
| INSALATA DI POMODORI.....                          | 19 |
| early girl, sweet torpedo onion, serpent cucumber  |    |
| 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.....                                 | 24 |
| potato dumpling, basil pesto, blue lake beans           |    |
| 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.....                                  | 25 |
| sausage, broccolini, calabrian chili, pecorino          |    |

## PESCE DI STAGIONE

|                                                    |    |
|----------------------------------------------------|----|
| MERLUZZO CON FAGIOLINI.....                        | 44 |
| california ling cod, cranberry-dragon tongue beans |    |

## CARNE DEL CAMPO

|                                                   |    |
|---------------------------------------------------|----|
| POLLO ‘CU PIPI’.....                              | 36 |
| roasted chicken, cornito giallo pepperonata       |    |
| PICCOLA FIORENTINA.....                           | 49 |
| 16oz ‘florentine’ steak, walla walla onion, lemon |    |
| MILANESE DI MAIALE.....                           | 38 |
| breaded pork chop, mutsu apple, insalatina        |    |

## CONTORNI

|                                          |    |
|------------------------------------------|----|
| PATATE AL FORNO.....                     | 14 |
| yukon gem potatoes, basil salsina        |    |
| CRESTA DI GALLO.....                     | 11 |
| chrysanthemum greens, baby fennel, lemon |    |
| FAGIOLI ROMANO.....                      | 13 |
| romano beans, walnuts, 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, DELLA FATTORIA sourdough, DEVOTO apples, DWELLEY beans, FRONT PORCH herbs, FULL BELLY potato, IACOPPI beans, KASHIWASE persimmon, K&J ORCHARDS pears, LONGER TABLE cucumber, LONELY MOUNTAUN bean/squash/tomato, MARIN ROOTS microgreens, NICASIO VALLEY eggs, ORTIZ berries, PEACH FARM squash blossom, RAMINI bufala, stracciatella, RIVERDOG squash, STAR ROUTE lettuces/herbs/zucchini, SUNYLAND almond, pistachio, walnut, TERRA FIRMA tomato, TOMATERO broccoli/tomato, TOSCANO pepper, 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

|                                        |       |
|----------------------------------------|-------|
| ALIESSANDRO VIOLA, <i>Rosato</i> ..... | 17/68 |
| Nero D'Avola, Sicilia '24              |       |

## VINI ROSSI

|                                                         |        |
|---------------------------------------------------------|--------|
| Bergmannof, <i>Vernatsch served chilled</i> .....       | 17/68  |
| Schiava, Alto Adige '23                                 |        |
| COS, <i>Terre Siciliane</i> .....                       | 19/76  |
| Frappato, Sicilia '23                                   |        |
| 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                        |        |