

TRATTORIA SERVINO

PESCE PICCOLI E CRUDI

CRUDO DI RICCIOLA.....	22
kampachi, bravo radish, kishu mandarin	
FRITTO DI PESCE LOCALE.....	24
monterey black cod, curly frisee, chili aioli	
COZZE CALABRESE.....	23
pacific mediterranean mussel, ‘nduja cream, toast	

ZUPPA

MINESTRA DI CAVOLFIORE.....	16
winter soup of leek, cauliflower, kohlrabi	

SPUNTINI

PANE CASERECCIO.....	10
house baked focaccia, rosemary, olive oil	
ARANCINI ‘CU PIPI’.....	15
arborio rice, gypsy pepper, ‘nduja	
CROSTINI CON TROMBETTA.....	18
buffalo ricotta, black trumpet mushroom, leek	
PROSCIUTTO SAN DANIELLE.....	19
castelveltrano olive, carte di musica	
POLPETINE CON FAGIOLINI.....	19
beef meatballs, spigarello, butter bean	

INSALATE E VERDURE

MISTA DI CICORIA.....	17
lucrezia & treviso radicchio, medjool date	
INSALATA DI CAESARE.....	18
little gem, parmigiano reggiano, focaccia crouton	
PUNTARELLE CON GRANCHIO.....	28
dungeness crab, cicoria asparago, roja potato	
BARBABIETOLA E RUCOLA.....	19
beet, cara cara, arugula, stracciatella, pecan	

PASTA

Substitute house made gluten-free tagliatelle pasta \$2

RAVIOLI ALLE NOCI.....	28
shitake, point reyes toma, red walnut cream	
TAGLIATELLE AI FUNGHI.....	32
yellow foot chanterelle, nepitella, shallot	
TORTELLONI CON PESTO DI ORTICA.....	27
ricotta, stinging nettle, pine nut	
CAPPALETTI DI GAMBERI.....	29
pacific shrimp, lemon, saffron cream	
AGNELOTTI CON GRANCHIO.....	36
dungeness crab, pancetta, garlic chive	
PAPPARDELLE FILETTO.....	28
8 hour braised beef tenderloin ragu, parmigiano	
TORCHIO SALSICCIA.....	27
sausage, broccolini, calabrian chili, pecorino	

PESCE DI STAGIONE

MERLUZZO GIRASOLE.....	44
mendocino coast ling cod, sunchoke, young fennel	

CARNE DEL CAMPO

SILVER SKY RANCH HERITAGE HALF CHICKEN.....	42
roasted butternut squash, cavolo nero	
STOLL BROTHERS NEW YORK STRIP.....	68
dry aged 12oz steak, red spring onion, lemon	
SWEET WATER RANCH BERKSHIRE PORK.....	45
breaded sirloin, savoy cabbage, pan di zucchero	

CONTORNI

PATATE AL FORNO.....	14
bintje potato, parsley salsa	
CRESTA DI GALLO.....	11
chrysanthemum green, fennel, lemon	
FAGIOLI CON BIETOLE.....	13
borlotti bean, rainbow chard	

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 chicory, FEATHER RIVER pecan/walnut, FRONT PORCH cabbage/cauliflower/radicchio, FIDDLER’S GREEN spigarello, FULL BELLY almond/beet/potato, K&J ORCHARDS citrus, IACOPPI beans, LONGER TABLE kohlrabi/romanesco, MARIN ROOTS microgreens, NICASIO VALLEY eggs, ORTIZ berries, POINT REYES cheese, RAMINI buffalo ricotta/stracciatella, RAINBOW ORCHARDS apple, SCHLETEWITZ citrus, STAR ROUTE date/lettuce/onion/puntarelle, TERRA FIRMA leek, TOMATERO carrot/broccolini/celery/fennel/kale, TOSCANO herbs/pepper/squash, TRIPLE T nettle, UMBEL ROOTS sunchoke/radish -- 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	
CANTINA DELLA VOLTA, <i>'BrutRosso'</i>	18/72
Lambrusco di Sorbara, Emilia-Romagna '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 '24	
PALMENTO COSTANZO, <i>'Mofete' Etna Bianco</i> ...	22/88
Carricante, Sicilia '24	
TENUTA FIORANO, <i>'Fioranello'</i>	19/76
Grechetto, Lazio '24	
GROSJEAN, <i>'Vigne Rovettaz</i>	24/96
Petite Arvine, Val d'Aosta '24	

VINO ARANCIONE

ROCCOLO DI MONTCELLII, <i>'Obelix'</i>	17/68
Garganega, Veneto '23	

VINO ROSATO

MARISA CUOMO, <i>'Costa d'Amalfi'</i>	18/72
Aglianico/Piediroso, Campania '23	

VINI ROSSI

LE RAGNAIE, <i>Miscelone served chilled</i>	17/68
Sangiovese/Trebbiano/Malvasia, Toscana '21	
VIGNETI VECCHIO, <i>'Sciare Vive' Etna Rosso</i>	19/76
Nerello Mascalese+, Sicilia '23	
FONGOLI, <i>Montefalco Rosso</i>	18/72
Montepulciano/Sangiovese+, Umbria '20	
CANTINE GARONE, <i>Prunent Superiore</i>	24/96
Nebbiolo, Piemonte '23	
VIGNAI DA DULINE, <i>'Morus Nigra'</i>	22/88
Refosco, Friuli Colli Orientali '20	
BOLSIGNANO, <i>Brunello di Montalcino</i>	29/116
Sangiovese Grosso, Toscana '20	