

# TRATTORIA SERVINO

## PESCE PICCOLI E CRUDI

|                                                   |    |
|---------------------------------------------------|----|
| CRUDO DI PESCE LOCALE.....                        | 22 |
| canary rockfish, hydra kale, shunkyo radish       |    |
| TONNO ALLA GRIGLIA.....                           | 24 |
| albacore tuna, borlotti & romano bean             |    |
| FRITTO MISTO.....                                 | 21 |
| monterey calamari, cardone, garlic aioli          |    |
| COZZE CALABRESE.....                              | 22 |
| 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 CUCUZZA.....                      | 18 |
| stracciatella, honeynut squash, olive oil      |    |
| PROSCIUTTO SAN DANIELLE.....                   | 19 |
| castelveltrano olive, carte di musica          |    |
| POLPETTINE AL POMODORO.....                    | 19 |
| beef meatballs, tomato ragu, toasted sourdough |    |

## INSALATE E VERDURE

|                                                   |    |
|---------------------------------------------------|----|
| MISTA DI CICORIA.....                             | 17 |
| costa rossa & treviso radicchio, medjool date     |    |
| INSALATA DI CAESARE.....                          | 18 |
| little gem, parmigiano reggiano, focaccia crouton |    |
| BARBABIETOLA E RUCOLA.....                        | 19 |
| chioggia beet, arugula, goat cheese, almond       |    |
| 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 |    |
| RAVIOLI ALLE NOCI.....                                  | 28 |
| shitake, point reyes toma, red walnut cream             |    |
| TAGLIATELLE AI FUNGHI.....                              | 32 |
| chantrelle, nepitella, parmigiano reggiano              |    |
| TORTELLONI DI RICOTTA.....                              | 29 |
| delicata squash, brown butter, sage                     |    |
| TAGLIOLINI AL NERO DI SEPPA.....                        | 32 |
| local squid, sun gold tomato, anchovy soffrito          |    |
| CAPPALLETTI DI CAMBERI.....                             | 29 |
| pacific shrimp, saffron cream, meyer lemon              |    |
| PAPPARDELLE FILETTO.....                                | 28 |
| 8 hour braised beef tenderloin ragu, parmigiano         |    |
| TORCHIO SALSICCIA.....                                  | 27 |
| sausage, broccolini, calabrian chili, pecorino          |    |

## PESCE DI STAGIONE

|                                                    |    |
|----------------------------------------------------|----|
| MERLUZZO GIRASOLE.....                             | 44 |
| marin coast ling cod, sunchoke, sprouting broccoli |    |

## CARNE DEL CAMPO

|                                                  |    |
|--------------------------------------------------|----|
| SILVER SKY RANCH HERITAGE HALF CHICKEN.....      | 42 |
| roasted butternut squash, cavolo nero            |    |
| ENGLER RANCH NEW YORK STRIP.....                 | 63 |
| grilled 12oz steak, rossa di milano onion, lemon |    |
| SWEET WATER RANCH BERKSHIRE PORK.....            | 45 |
| breaded sirloin, red cabbage, pan di zucchero    |    |

## CONTORNI

|                                       |    |
|---------------------------------------|----|
| PATATE AL FORNO.....                  | 14 |
| bintje potato, parsley salsa          |    |
| CRESTA DI GALLO.....                  | 11 |
| chrysanthemum green, fennel, lemon    |    |
| FAGIOLI GRANDE.....                   | 13 |
| butter bean, green sage, garlic chive |    |

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: BABE kohlrabi, COKE dino kale, DIRTY GRIL chicory, DEVOTO apple, FRONT PORCH cabbage/cauliflower, FULL BELLY potato/quince, KNOLL cardone, IACOPPI beans, K&J ORCHARDS persimmon, LONGER TABLE chicory, LONELY MOUNTAUN chicory/beans/squash, MARIN ROOTS microgreens, NICASIO VALLEY eggs, ORTIZ berries, PEACH FARM squash blossom, POINT REYES cheese, RAMINI bufala/stracciatella, STAR ROUTE dates/lettuces/onion, SUNNYLAND almond/pistachio/walnut, TERRA FIRMA leek, TOMATERO carrot/broccolini/celery/fennel, TOSCANO herbs/peppers/tomato, UMBEL ROOTS beats/broccoli/kale/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 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                           |        |
| CLAUDIO MARIOTTO, <i>Derthona</i> .....           | 19/76  |
| Timorasso, Piemonte '23                           |        |
| CA' LA BIONDA, <i>'Bianco di Casel'</i> .....     | 28/112 |
| Garganega/Trebbiano, Veneto '23                   |        |
| RONC PLATAT, <i>'Nuovolaio'</i> .....             | 83     |
| Friulano/Malvasia+, Friuli '23                    |        |
| 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, Friuli '22                             |       |

## VINO ROSATO

|                                     |       |
|-------------------------------------|-------|
| NERVI-CONTERNO, <i>Rosato</i> ..... | 19/76 |
| Nebbiolo, Piemonte '24              |       |

## VINI ROSSI

|                                                         |        |
|---------------------------------------------------------|--------|
| Bergmannof, <i>Vernatsch served chilled</i> .....       | 17/68  |
| Schiava, Alto Adige '23                                 |        |
| EDUARDO TORRES ACOSTA, <i>Versante Nord</i> ....        | 19/76  |
| Nerello Mascalese+, Sicilia '22                         |        |
| 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> .....              | 28/112 |
| Nebbiolo, Piemonte '19                                  |        |
| CA' Del Baio, <i>Barbaresco 'Autinbej'</i> .....        | 90     |
| 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                        |        |