

Serino

CRUDO

LOCAL HALIBUT.....	20
pomplano pepper, cucumber, lime	
AHI TUNA TARTARE.....	21
caper, red onion salsa, crostini	
CARPACCIO DI MANZO.....	18
beef, arugula, truffle oil, parmigiano	

PANE

CROSTINI DI AUTUNNO.....	16
burrata, delicata squash, balsamico	
HOUSE BAKED FOCACCIA.....	10
rosemary, maldon sea salt, polifermo olive oil	

ANTIPASTI

BUFALO MOZZARELLA E CARCIOFI.....	19
artichoke, olive relish, pea shoots	
POMODORO DEL MERCATO.....	17
early girl & cherry tomato, goat cheese, kalamata	
ACCIUGHE AL FORNO.....	16
local anchovy, puntarelle, lemon	
TROTA AFFUMICATA E FAGIOLINI.....	17
smoked trout, romano beans, frisee, hazelnut	
FIORE DI ZUCCA.....	16
zucchini blossom, smoked mozzarella, ricotta	
FRITTO MISTO.....	19
calamari, broccoli romanesco, bell pepper aioli	
POLPETTINE AL POMODORO.....	16
beef meatballs, tomato ragu, crostini	

INSALATE

LITTLE GEM.....	16
'cesare' dressing, focaccia croutons, parmigiano	
STAR ROUTE.....	15
garden lettuce, cucumber, ricotta salata, hazelnut	

PRIMI

Substitute house made gluten-free tagliatelle pasta \$2

GNOCCHI DI SPINACI CON FUNGHI.....	24
chantarelle, thyme, pecorino crotonese	
RAVIOLINI DI ZUCCA.....	26
kobocho squash, brown butter, sage, thyme	
AGNOLOTTI DI ARAGOSTA.....	32
lobster, pancetta, leeks, lemon, cream	
FETTUCCINE GAMBERI.....	27
pacific shrimp, chard, spicy 'Nduja sausage spread	
TAGLIOLINI NERI ALLA VONGOLE.....	28
squid ink noodle, manila clams, parsley	
TORTELLONI DI POLLO.....	27
chicken, wild mushroom, cream	
PAPPARDELLE FILETTO.....	28
8 hour braised beef tenderloin ragu, parmigiano	
TORCHIO SALSICCIA.....	25
sausage, broccolini, calabrian chili, pecorino	

SECONDI

MCFARLAND SPRING TROUT.....	39
thyme, lemon butter, fregola, fennel	
POLLO ARROSTO.....	36
roasted half chicken, herbs, broccolini	
PICCOLA FIORENTINA.....	49
16oz 'Florentine' steak, radicchio, potato	
MILANESE DI MAIALE.....	38
breaded Sonoma pork chop, apple relish	

CONTORNI

BRUSSEL SPROUTS.....	12
speck prosciutto, parmigiano	
FAGIOLINI AL BALSAMICO.....	11
cannellini beans, celery, red onion, balsamic	
ARUGULA E FINOCCHIO.....	11
wild arugula. Fennel, pine nuts, lemon	

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

SERVED NEAT or ON THE ROCKS with a TWIST (ADD SODA \$1)

aperitif

DELLE SIRENE Americano Bianco, Veneto.....	13
<i>notes of sweet orange, lemon grass, white flower</i>	
MAURO VERGANO Americano Rosso, Piemonte...14	
<i>notes of cherry, citrus, bitter root</i>	
MELLETTI Bianco Anisetta Dry, Marche.....	12
<i>notes of aniseed, orange peel, cayenne</i>	

amari

PASUBIO Vino Amaro, Trentino-Alto Adige.....	14
<i>notes of wild berry, smoke, pine</i>	
PAOLO LAZZARONI E FIGILI Amaro, Lombardia....	13
<i>notes of citrus, cola, peppermint</i>	
NONINO Amaro, Friulli.....	15
<i>notes of carmel, sweet orange, saffron</i>	
PAOLUCCI Amaro Ciociaro, Abruzzo.....	13
<i>notes of mandarin, fennel, herbs</i>	
MELETTI Amaro, Marche.....	12
<i>notes of hazelnut, anise, cocao</i>	

CAFFO Vecchio Amaro del Capo, Calabria.....	12
<i>notes of liquorice, chamomile, orange blossom</i>	

chinato

MAURO VERGANO Moscato 'Luli', Piemonte.....	16
<i>notes of pineapple, cinnamon, vanilla</i>	
G.D. VAJRA Barolo, Piemonte.....	18
<i>notes of ripe cherries, mount herbs, orange zest</i>	
CAPPELLANO Barolo '18, Piemonte.....	26
<i>notes of eucalyptus, mint, bitter chocolate</i>	

vermouth

FRED JERBUS 'Cherry Barrel Vermut 16', Friulli....	14
<i>notes of juniper, black cherry, sweet herbs</i>	
MAURO VERGANO Vermouth Bianco, Piemonte...12	
<i>notes of thyme, oregano, basil</i>	
BRESCA DORADA Mirto, Sardegna.....	16
<i>notes of black fruit, honey, hot spice</i>	

VINI ITALIANI

SERVED as a 6oz GLASS or 750ml BOTTLE

frizzante / sparkling

LUIGI GIUSTI, Brut Rose 'Bolla Rosa'.....	16/64
Lacrima, Marche 'NV	

BARONE PIZZINI, Brut Blanc de Blanc.....	19/76
Chardonnay, Franciacorta, Lombardia 'NV	

bianchi & arancione / white & orange

CIAVOLICH, 'Aries'.....	16/64
Pecorino, Abruzzo '22	

BISSON, 'Vignerta Portofino'.....	18/72
Vermentino, Liguria '23	

GUIDO MARSELLA.....	19/76
Greco di Tufo, Campania '21	

LA COLOMBERA, 'Dethona' Colli Tortonesi.....	18/72
Timorasso, Piemonte '22	

FONGOLI, 'BiancoFongoli' (skin contact).....	16/64
Trebiano Spoletino, Umbria '22	

ramato & rosato / ramato & rose

FERLAT SILVANO, 'PG Rosa' Ramato.....	17/68
Pinot Grigio, Friulli-Venezia Giulia '22	

LI VELI, 'Askos' Salento Rosato.....	16/64
Susumaniello, Puglia '23	

rosso / red

PRA, 'Morandina' Valpolicella (chilled).....	16/64
Corvina+, Veneto '22	

COS, Terre Siciliane.....	17/68
Frappato, Sicilia '23	

FONGOLI, 'Bicunsio' Montefalco Rosso.....	18/72
Sangiovese/Montepulciano+, Umbria '19	

DIEGO CONTERNO, Barolo.....	25/100
Nebbiolo, Piemonte '20	

TOLAINI, 'Valdisanti' Super Tuscan.....	21/84
Cabernet Sauvignon+, Toscana '20	

BEER & CIDER

POND FARM BREWING, San Rafael 16oz.....	11
San Rafael Lager 4.8% / Devils Gulch Hazy IPA 6.8%	

BEST DAY BREWING, Sausalito 12oz.....	8
KOLSH Non-Alcohol / West Coast IPA Non-Alcohol	

GOLDEN STATE CIDER, Sonoma County 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	