

TRATTORIA SERVINO

PESCE PICCOLI E CRUDI

CRUDO DI PESCE LOCALE.....	22
sf halibut, lemon cucumber, seascape strawberry	
FRITTO MISTO.....	24
monterey squid, crostata romanesco, chili aioli	
COZZE CALABRESE.....	23
pacific mediterranean mussel, 'nduja cream, toast	

ZUPPA

MINISTRA DI MAIS.....	16
summer corn soup, gypsy pepper, cerata potato	

SPUNTINI

PANE CASERECCIO.....	10
house baked focaccia, rosemary, olive oil	
ARANCINI CON PISELLI.....	15
arborio rice, english pea, point reyes toma, 'nduja	
CROSTINI DI CUCUZZA.....	18
valley ford stracciatella, summer squash, thyme	
AFFETTATI DI SALUMI.....	19
ca berkshire capocollo, guanciale, calabrese salami	
POLPETINE CON FAGIOLI.....	19
beef meatballs, spigarello, butter bean	

INSALATE E VERDURE

MISTA DI LATTUGA E FOGLIE.....	17
salanova, dandelion, santa rosa plum, walnut	
INSALATA DI CAESARE.....	18
little gem, parmigiano reggiano, focaccia crouton	
POMODORI DEL MERCATO.....	19
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 POMODORINI.....	28
laura chenel chevre, zucchini, sungold	
TAGLIATELLE CON FAVE.....	29
fava bean, nepitella, green garlic	
TORTELONI DI RICOTTA AL PESTO.....	28
bellwether ricotta, pine nut, genovese basil	
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

SALMONE CON FAGIOLI.....	44
sf king salmon, brentwood corn, blue lake bean	

CARNE DEL CAMPO

SILVER SKY RANCH HERITAGE HALF CHICKEN.....	42
roasted 'con il sugo', sprouting cauliflower	
BEFFA SPRINGS RANCH NEW YORK STRIP.....	68
dry aged 12oz boneless steak, candy onion	
SWEET WATER RANCH BREADED PORK SIRLOIN...	45
purple & savoy cabbage, sierra rich yellow peach	

CONTORNI

PATATE AL FORNO.....	14
bintje 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:

BALAKIAN peach, COYOTE cauliflower, COUNTY LINE pepper/zucchini, DWELLEY bean, FEATHER RIVER walnut, FIDDLER'S GREEN spigarello/green garlic, FIFTH CROW squash blossom/summer squash, FRONT PORCH cucumber, FULL BELLY carrot/plum/potato, G&S corn, IACOPPI english pea/fava/dried bean, K&J apricot, LONLEY MOUNTAIN strawberry, MARIN ROOTS pea shoots/sorrel/violets MARIQUITA nepitella, NICASIO VALLEY eggs, ORTIZ blackberry, PINK BARN arugula, RIVERDOG potato, STAR ROUTE chrysanthemum/escarole/little gem/spring onion, STRONG ARM seaweed, SUNNYLAND cherry, TERRA FIRMA cucumber. TOMATERO broccolini/celery/fennel/leek, TOSCANO cabbage/cilantro flower/torpedo onion /squash/tomato, WINTER SISTER dandelion, ZARATE salanova 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 viticulture 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 *Americano Rosso*
Grigliolino, Piemonte 'NV
served on the rocks, splash soda, sliced orange...15

VERMOUTH

MAURO VERGANO *Vermouth Bianco*
Cortese & Moscato d'Asiti, Piemonte 'NV
served on the rocks, tonic, lemon peel.....14

CHINATO

MAURO VERGANO *Chinato 'Luli'*
Moscato d'Asti, Piemonte 'NV
served chilled, neat.....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	
EDI KANTE, <i>Rosato Dossagio Zero</i>	21/84
Pinot Nero, Friulli Venezia Giulia '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 '25	
PIERO BRUNET, <i>Blanc de Morgex</i>	22/88
Prie Blanc, Vale D'Aoste '23	
TENUTA FIORANO, <i>'Fioranello'</i>	19/76
Grechetto, Lazio '24	
PASSO DELLE TORE, <i>'Le Arcaie'</i>	24/96
Greco di Tufo, Campania '22	

VINO BIANCO MACERATO

LA DISTESA, <i>'Nur'</i>	19/76
Verdicchio, Marche '24	

VINO ROSATO

MONTENIDOLI, <i>Rosato</i>	18/72
Canaiuolo, Toscana '25	

VINI ROSSI

TENUTA DI MELIS, <i>Bardasce served chilled</i>	17/68
Cerasuolo d'Abbruzzo '24	
PALMENTO COSTANZO, <i>'Mofete' Etna Rosso</i> ..	19/76
Nerello Mascalese+, Sicilia '22	
FONGOLI, <i>Montefalco Rosso</i>	18/72
Montepulciano/Sangiovese+, Umbria '21	
Bastian Cuntrari, <i>Rosso di Valtellina</i>	24/96
Nebbiolo, Lombardia '24	
TERRE STREGATE, <i>'Manent'</i>	22/88
Aglianico, Campania '21	
DIANELLA, <i>'il Matto delle Giuncaie'</i>	29/116
Sangiovese, Toscana '22	