

BEVERAGES

Non-Alcoholic Cocktails

Basil Lemonade - Lemon Juice, Basil Syrup, Seltzer.....	5
Twain's Twist - Huckleberries, Lemon, Agave, Gingerbeer.....	5
Iced Tea, House Lemonade, or Arnold Palmer.....	3-5
Root Beer.....	4
Aranciata.....	4
Ginger Beer.....	4
Peach Soda.....	4
Coke, Diet Coke, Sprite.....	3-5
Fresh Squeezed Orange Juice.....	4
Coffee, Espresso, or Americano.....	3-5
Cappucino or Latte.....	4
Red and Green Loose Leaf Tea - Black, Green, Oolong.....	6
Namu Organic Teasan - Mint, Chamomile.....	4
Laurentana Still or Sparkling Water.....	500mL 4.00 Liter 6.00



STARTERS

Crudo of the Day.....	A.Q.
Marinated Italian Olives.....	5-50
Taleggio Stuffed Arancini, Black Garlic Aioli.....	8.25
Avocado Bruschetta, Manadori Balsamic, Spicy Coppa.....	5-95
Chickpea Bruschetta, Rosemary, Burrata.....	6.25
Skillet Fried Chicken Thighs, Chili Sauce, Caraway Yogurt.....	13.95



PIZZA

Marinara	9.95
Tomato Sauce, Oregano, Garlic, De Padova Extra Virgin Olive Oil	
Margherita	13.95
Tomato Sauce, Basil, Mozzarella, Parmesan, De Padova Extra Virgin Olive Oil	
Margherita Extra	16.95
Tomato Sauce, Basil, Annabella Buffalo Mozzarella, Parmesan and De Padova Extra Virgin Olive Oil	
Mission	15.75
Broccoli Di Ciccio, Roasted Garlic, Caramelized Onion, Fontina, Mozzarella, Calabrian Chili	
Townsend	15.95
Potato, Rosemary Oil, Sopressata, Roasted Garlic, Mozzarella, Grana Padano	
Fillmore	16.95
Hen of the Woods Mushrooms, Leeks, Mozzarella, Parmesan, Pecorino, Fontina, Garlic, Thyme	
Geary	16.95
Manilla Clams, Tomato Sauce, Garlic, Bacon, Pecorino, Parsley, Calabrian Chile	
Castro	17.50
Sopressata, House Made Sausage, Tomato Sauce, Mozzarella, Basil	
Today's Seasonal Pizza	A.Q.

(F) = pizza is available frozen to go

SALADS

Field Greens, Baby Chioggia and Gold Beets.....	11.75
Pickled Mustard Seeds, Taleggio Vinagrette	
Wild Arugula, Asian Pear, Fennel, Hazelnut Vinaigrette.....	10.95
Caesar- Romaine Hearts with Farm Egg, Anchovy.....	10.95
Lemon, Garlic Croutons and Parmesan	

LUNCHE

SANDWICHES

Braised Pork Shoulder, House BBQ Sauce.....	10.45
Smoked Scamorza, Oregano and Cabbage Slaw	
Lamb Sausage, Roasted Pepper, Caramelized Onion.....	10.95
Spicy Yogurt, Onion Poppy Seed Roll	
Fried Chicken Thighs, Gorgonzola, Shredded Chickory.....	10.95
Pickled Red Onion and Fennel	

PASTAS

Cavatelli, Sausage, Broccoli Di Ciccio.....	15.95
Butter Beans	
Casareccia, Prosciutto, Arugula, Grana Padano.....	17.50
Straus Butter, Prosciutto Breadcrumbs	

ENTREES

Slow Cooked Pork Belly, Roman Style Dumpling.....	13.75
Crispy Broccoli, Poached Egg, Harissa	
Nicoise- Olive Oil Poached Tuna, Soft Egg, Purple Potato.....	15.95
Green Beans, Roasted Red Peppers, Olives, Zinfandel Vinaigrette	