

caputo

HANDCRAFTED COCKTAILS

Aperol Spritz Aperol Prosecco Blood Orange Bitters Simple Syrup Orange Twist	12	Americano Campari Alessio Vermouth Fresh Lime Bette Jane Ginger Beer Over	10
Caputo Bellini Prosecco St. Germain White Peach Puree Lemon Twist	13	Brooklyn Bulleit Rye Imbue Bittersweet Vermouth Foro Amaro Up	12
Barrel Aged Negroni St George Terroir Aperol Camparo Antica Fernet Branca Up	14	Grappa Sour Poggio Basso Grappa Cointreau Lemon Egg White Peychaud Up	10
Cucumber Collins Square One Cucumber Lillet Blanc Fresh Lemon & Cucumber Over	12	Bit of Frost Tahoe Blue Boissier Dry Vermouth Spiced Agave Up	12
		Daubigny's Garden Nolet's Lemon Wildflower Honey Lavender Up	13

WINES ON DRAFT

	Glass Carafe		Glass Carafe
The Girls in the Vineyard The Field Blend Dunnigan Hills 2014	11 44	Acrobat King Pinot Noir Oregon 2013	13 52
Hanna Sauv Blanc Russian River Vly 2014	13 52	Jupiter Sangiovese North Coast 2012	9 36
Miner Chardonnay Napa Valley 2013	16 64	Artezin Zinfandel Sonoma County 2013	11 44
Hogwash Rose of Grenache California 2013	9 36	The Rule Cab Sauvignon Napa Valley 2012	14 56

WINES BY THE GLASS

<u>SPARKLING & CHAMPAGNE</u>	Glass	<u>RED</u>	Glass
Sommariva Prosecco Superiore Brut Valdobbiadene NV	10	Brovia Dolcetto Alba Vignavillej 2013	13
Ceretto Sparkling Arneis Langhe 2014	15	Cantine Valpane Barbera del Monferrato Piemonte 2013	12
J. Lassalle Cachet Or Premier Cru Champagne NV	19	Ferrando Canavese Rosso Nebbiolo, Barbera, Neretta Ivrea 2013	15
<u>WHITE & ROSE</u>		Querciabella Chianti Classico Toscana 2011	17
Botega Vinaia Pinot Grigio Della Venezie 2014	9	Pali Pinot Noir Riviera Sonoma Coast 2012	14
Giovanni Almondo Arneis 'Vigne Sparse' Roero 2014	11	Peter Paul Pinot Noir Russian River 2012	16
Bibi Graetz Vermentino Toscana 2014	15	Subplot No. 30 Red Blend Columbia Valley 2013	12
Kett Meier Muller Thurgau Alto Adige 2013	16	Bedrock Zinfandel Sonoma County 2013	13
Bruno Verdi Pinot Grigio Pavese Bianco 2013	15	Terra Sávia Cabernet Sauvignon Sanel Valley Vineyards Mendocino 2010	13
J Christopher Sauvignon Blanc Oregon 2014	14	Educated Guess Cabernet Sauvignon Napa Valley 2013	16
De Forville Chardonnay Piemonte 2014	13		
Scribe Estate Chardonnay Sonoma County 2012	17		
Waterbrook Rose of Sangiovese Columbia Valley 2013	10		

BEER

DRAFT BEER

Trumer Brauerei Pilsner Berkeley	6
Drake's Brewing Co. Hefeweizen San Leandro	7
Anchor Brewery Steam San Francisco	7
Stone Brewing IPA San Diego	7
Fort Point Beer Co. Charred Manzanita San Francisco	8
Stone Brewing Coffee Milk Stout San Diego	8

BOTTLED BEER

Birra Peroni Nastro Azzuro	5
Birra Morreti La Rossa	5

BOTTLED BEER

Amstel Brewery Light Lager	6
Crispin English Dry Cider	6
21st Amendment Down to Earth Session IPA	5
Marin Brewing Co. Mt. Tam Pale Ale 22 oz.	12
Chimay Blanche Tripel Belgian Ale	12
Hitachino Red Rice Ale	12
Almanac Beer Co. Farmer's Reserve Citrus Sour	18
Simpleton Craft Ales First Rye IPA 22 oz.	18
Anderson Valley Brewing Co. Winter Solstice Bourbon Barrel Stout 22 oz.	6 22
Clausthaler NA	5

NON-ALCOHOLIC BEVERAGES

Fresh Squeezed Juice Orange Grapefruit	6	Boylan Root Beer Ginger Ale	5
D'Arbo Fruit Syrup Italian Sodas: Black Currant Raspberry Elderflower	5	Bette Jane Ginger Beer Tonic	5
Pellegrino & Panna 1 Liter	9	Coke Diet Coke Sprite	4
		Mexican Coke	6

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LUNCH & BRUNCH

ANTIPASTI

Housemade Focaccia , Rosemary, Garlic, Olive Oil, Maldon Salt	7
Tuscan White Bean and Kale Soup , Herbed Croutons, Pecorino, Olive Oil	10
Eggplant Caponata Agrodolce , Onion, Basil, Pine Nuts, Raisins, Saba, Rosemary Fettunta	8
Meatballs Al Forno , San Marzano Marinara Sauce, Pine Nuts, Grilled Napa Rustic Bread	12

Assorted Warm Olives Al Forno , Savory Preserved Lemons	6
Charred Octopus , Roasted Cauliflower, Thyme Panisse, Lemon Garlic-Parsley Vinaigrette	14
Burrata , Beet Emulsion, Shaved Radish, Toasted Hazelnut, Micro Greens	15

BRUNCH

Meyer Lemon Ricotta Pancakes , Cinnamon, Organic Maple Syrup, Whipped Crème Fraiche	12
Creamy Polenta , Broccolini, Pecorino Toscano, Thyme, Poached Eggs	13
Breakfast Sandwich , Scrambled Eggs, Basil Pesto, Honey Glazed Thick Cut Pancetta, Ciabatta Roll	15
Sausage Hash , Housemade Marinara, Yukon Potatoes, Fior De Latte, Calabrian Chili, Sunny Side Up Eggs	15
Farmers Pizza , Melted Leeks, Potato, Pancetta, Burrata, Organic Egg	17
Frittata , Baby Kale, Caramelized Onion, Peppers, Goat Cheese	14
Housemade Scones , Thyme And Rosemary, Dried Fruit, Honey Butter, Fig Jam	8
Grilled Chicken Sandwich , Almond Basil Pesto, Caramelized Onion, Gorgonzola Dolce Latte, Mixed Greens	14
Duck Confit Panino , Pickled Red Onion, Pear Jam, Fontina, Arugula Salad	16

INSALATE

Roasted Baby Beet Salad , Frisée, Toasted Hazelnuts, Robiolina, Creamy Citrus Dressing	14
Caesar , Roasted Garlic Crostino, Parmigiano Reggiano, Marinated White Anchovies	13
Gathered Greens , Cranberry Raisins, Point Reyes Blue Cheese, Roasted Shallots, Aged Red Wine Vinaigrette	12
Chicory and Baby Kale Salad , Toasted Walnuts, Medjool Dates, Sheep's Feta, Balsamic Vinaigrette	13

ADD

Chicken 6 • Bavette Steak 7

PIZZA

Authentic Neapolitan Style in a Wood Fired Oven

Funghi , Roasted Local Mushrooms, Thyme, Fontina, Taleggio	19
Margherita , House-made Fior Di Latte, Basil, San Marzano Tomato, Olive Oil	16
Carnivore , Speck, Pancetta, Calabrese, Pepperoni, House-made Fior Di Latte, Basil, San Marzano Tomato	20

ADD

Arugula 2 • Farm Egg 3
Prosciutto di Parma 6

PRIMI

All Pastas Made Fresh In House

Cacio e Pepe , Bucatini, Black Pepper, Pecorino, Organic Egg	19
Linguine , Manila Clams, Garlic, Pancetta, Fennel, Calabrian Chili, Pangrattato	21
Squid Ink Spaghetti Alla Chitarra , Rock Shrimp, Parmigiano Reggiano, Garlic, White Wine, Lemon Zest	22

SECONDI

Grilled Over Almond Wood

Pan Seared Mediterranean Sea Bass , Pancetta, Kale, Potato Hash, Tarragon-Citrus Vinaigrette	18
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SIDES

Charred Broccolini , Lemon, Fried Capers, Pecorino Toscano	8
Caramelized Butternut Squash , Brown Butter, Sage	8
Roasted Cauliflower , Cumin, Olive Oil	8
Glazed Organic Baby Carrots , Anise Yogurt, Thyme	8

Carrie Anne Lopez, Chef de Cuisine

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illnesses. 4% charge will be added to the check for SF mandates.