

FOOD MENU

CHEESE + CHARCUTERIE

CHEESE

Hand-crafted cheese from up the road and around the world

☐ **St. André**

Cow's Milk Triple Cream - France
Paired with Seasonal Apple Selection

☐ **Cave Aged Gouda**

Cow's milk - 12 month Holland
Paired with Dried Apricots and Rainier

☐ **Humboldt Fog**

Goat's Milk - Humboldt County
Paired with Fig Compote

☐ **Manchego**

Sheep's Milk - 6 months - Spain
Paired with Spanish Marcona Almonds

☐ **Pt. Reyes Bleu**

Cow's Milk - Mendocino County
Paired with Orange Clover Honeycomb

MEAT

Artisanal and homemade charcuteries

☐ **Prosciutto de San Danielle** - Italy

☐ **Finochiono - Fennel Salami** - Molinari

☐ **Bresaola** - Air Dried Beef

☐ **Ciccioli** - Italian Pork Terrine

☐ **Iberico** - Cured Ham (Add \$4)

Included in all charcuterie selections:

Cornichons, Whole Grain & Regular Dijon Mustard, Marinated Olives, and Daily Focaccia

Two Cheese Selection.....	12
Three Cheese Selection.....	17
Two Meat Plate.....	11
Three Meat Plate.....	16
Cheese & Charcuterie Plateau (2 cheese & 2 meat selections).....	22
Cheese & Charcuterie Tower (4 cheese & 3 meat selections).....	35
The Cheese Monger...(All 5 cheese selections).....	26

DOLLAR OYSTERS

Wed - Sun,
3:00 pm-6:00 pm

ON THE ICE - DAILY CHEF'S CHOICE OF OYSTER

Served over ice with Carrot Ginger Mignonette & Shallot Red Wine Mignonette - 2.25

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.



BAR BITES

Warm Marinated Olives 5	Truffle Popcorn - Truffle Salt, Truffle Oil, Butter 5
Fried Castelvetrano Olives 6	Stuffed Piquante Peppers, Jicama Salsa, Avocado Mousse 5
House Focaccia, Olive Oil 4	Corn Griddle Cake, Shitake Mushroom Condiment 4
Spiced Marcona Almonds 4	Corn and Smoked Chili Hush Puppies, Crab & Charred Scallion Remoulade 7

10% will be added to all checks for San Francisco City ordinances and to provide a living wage to all employees.

DAILY BRUSCHETTE

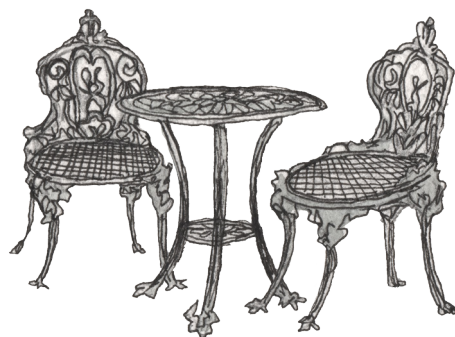
*A rotating selection of season artisan inspired dishes on house made focaccia.
See chalkboard or ask your server.*

PETITES ASSIETTES

Roman Salad.....8 <i>Organic Chicories, Escarole, Celery, Italian Parsley, Marcona Almonds, Shaved Manchego, Red Wine Vinaigrette</i>	Fried Oyster & Tasso Ham Tartine10 <i>Crispy Fried Oysters, Tasso Ham, Summer Slaw, Oyster Aioli on Toast</i>
Mission Fig & Wild Arugula Salad9 <i>Pickled Fennel, Kohlrabi, Cowgirl Goat Cheese, Aged Sherry Vinaigrette</i>	Lobster Cavatelli15 <i>House Made Pasta, Poached Lobster, Charred Corn, Fines Herbes, English Pea Sauce</i>
Heirloom Tomato Salad10 <i>Warm Freshly Made Ricotta, Summer Beans, Arugula Pistou, Basil</i>	Wild Gulf Shrimp a La Plancha13 <i>Crispy Potato Cubes, Sea Beans, Piperade Emulsion</i>
Cauliflower a La Plancha8 <i>Sherry-Golden Raisin Sauce, Toasted Pine Nut, Preserved Lemon Gremolata (seared Barnegat Bay Scallop - yes please! Additional \$8)</i>	Mushroom Stuffed Quail16 <i>Boneless Quail, Nebrodini Mushroom, Toasted Gnocchi, Stir Fried Pea Greens, Porcini Jus</i>
Slow Roasted Stone Fruits9 <i>Fennel & Turnip Pickles, Almond-Fines Herbes Vichyssoise</i>	Foie Gras and Smoked Ham Stuffed Chicken Thigh.....17 <i>Pattypan Squash, Italian Salsa Verde, Pan Jus</i>
Olive Oil Poached Salmon 15 <i>Charred Romaine, Chickpea Croutons, Demi Sec Grapes, Goddess Dressing</i>	Bavette Steak a La Plancha17 <i>Sausalito Watercress, Smoked Tomato Bordelaise, Crispy Potato Cubes</i>

DESSERTS

Chocolate Coffee Opera Cake7 <i>Chantilly Cream</i>
Rosemary Scented Panna Cotta.....7 <i>Rhubarb Crumble, Honey Mousse</i>
Bananas Foster Bread Pudding7 <i>Salted Caramel Mousse</i>



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WINE MENU

JOIN THE CLUB DIVINO

For just \$15 per month, you'll enjoy **20% off** all wine and beer in-house, **25% off** all wine to-go from the list, **35% off** from the Library, and invitations to exclusive membership only events.

Ask your server about how you can become a member.

SPARKLING

	Glass/Club 	Bottle/Club 
Jean-Baptiste Adam, "Les Natures", Cremant Brut d'ALSACE, FRANCE, NV	\$14/\$11	\$63/\$50
Adriano Adami, Garbel Brut Prosecco, TREVISO, ITALY, NV	\$10/\$8	\$43/\$34
Francois Montand, Brut Blanc de Blancs, JURA, FRANCE, NV	\$9/\$7	\$38/\$31
Cleto Chiarli, Rose "Brut de Noir", Lambrusco, MODENA, ITALY, NV.....	\$11/\$9	\$51/\$41
Breathless, Brut, NORTH COAST, NV	\$16/\$13	\$72/\$58
Sophora, Brut Rose, HAWKE'S BAY, NEW ZEALAND, NV.....	\$10/\$8	\$45/\$36

WHITE

Grillo, Friulano, FRIULI, ITALY, 2014	\$15/\$12	\$56/\$45
Cantina de Gallura, "Canayli", Vermentino, SARDEGNA, ITALY, 2014	\$16/\$13	\$59/\$47
Legado del Conde, Albarino, RIAS BAIXAS, SPAIN, 2014	\$12/\$10	\$45/\$36
Clos Henri, "Petit Clos", Sauvignon Blanc, MARLBOROUGH, NEW ZEALAND, 2014	\$14/\$11	\$52/\$42
Domaine de la Perriere - Guy Saget, Sancerre, LOIRE, FRANCE, 2014	\$21/\$17	\$78/\$62
Malat, Gruner Veltliner, KREMSTAL DAC, AUSTRIA, 2014	\$15/\$12	\$56/\$45
Joseph Drouhin, Chardonnay, SAINT-VERAN, FRANCE, 2013	\$18/\$15	\$67/\$54
Copain, "Tous Ensemble", Chardonnay, ANDERSON VALLEY, 2014.....	\$16/\$13	\$60/\$48
Alamos, Torrontes, SALTA, ARGENTINA, 2015	\$11/\$9	\$30/\$24
CH Berres, Spatlese Riesling, ERDENER TREPPCHEN, MOSEL, GERMANY, 2002.....	\$16/\$13	\$58/\$47
Domaine Maissiac, Viognier, MINERVOIS, FRANCE, 2014	\$11/\$9	\$42/\$33

ORANGE

Monastero Suore Cistercensi, "Coenobium", UMBRIA-LAZIO, ITALY, 2014	\$20/\$16	\$76/\$60
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ROSÉ

Bargemone, Rosé, PROVENCE, FRANCE, 2015	\$14/\$11	\$53/\$42
Bonny Doon, Vin Gris de Cigare, ARROYO SECO, 2015.....	\$16/\$13	\$59/\$47
Media Luna, Rosé, MENDOZA, ARGENTINA, 2014	\$11/\$9	\$40/\$32

RED

Montinore Estate, "Red Cap", Pinot Noir, WILLAMETTE VALLEY, OREGON, 2014	\$16/\$13	\$58/\$47
Albert Bichot, Savigny Les Beaune, BURGUNDY, FRANCE, 2013	\$21/\$17	\$78/\$62
Chateaux de Lascaux, GSM, LANGUEDOC PIC ST LOUP, 2013	\$13/\$10	\$47/\$38
Borgongo, Barbera d'Alba DOC Superiore, CANNUBI - LISTE, ITALY, 2013	\$13/\$11	\$50/\$40
Nicodemi, "Terrana", Montepulciano d'ABRUZZO, ITALY, 2014	\$10/\$8	\$37/\$30
Altocedro, "Ano Cero", Malbec, MENDOZA, ARGENTINA, 2014	\$13/\$10	\$47/\$37
Ancient Peaks, Cabernet Sauvignon, PASO ROBLES, 2014	\$14/\$11	\$50/\$40
Vina Falernia, Carmenere Riserva, ELQUI VALLEY, CHILE, 2013	\$13/\$10	\$47/\$38
Badia di Morrona, "Taneto", TUSCANY, ITALY, 2012	\$18/\$14	\$65/\$52
Oakville, Zinfandel, NAPA VALLEY, 2013.....	\$20/\$16	\$74/\$60
Bodegas Mustiguillo, Mestizaje Bobal, EL TERRERAZO, SPAIN, 2014.....	\$13/\$10	\$47/\$37

DESSERT / FORTIFIED

Ferreira, Ruby Port, DOURO, PORTUGAL, NV	\$9/\$7	\$47/\$37
Marchesi de Gresy, "La Serra", Moscato d'ASTI, ITALY, 2015.....	\$9/\$7	\$47/\$37
Badia di Morrona, Vin Santo, TUSCANY, ITALY, 2010	\$29/\$23	\$102/\$82
Heinz Eifel, Late Harvest Beerenauslese Riesling, MOSEL, GERMANY, 2009	\$26/\$21	\$140/\$112

Bottles to-go from this list: 10% off Club Divino Members 25% off

WINE FLIGHTS



Taste of France	\$16/\$13
<i>Bargemone Rose + Guy Saget Sancerre + Maissiac Viognier</i>	
Taste of Italy	\$17/\$14
<i>Coenobium Orange + Borgogno Barbera + Badia di Morrona Super Tuscan</i>	
Scopo Divino Flight "A Wine Therapy Session"	\$18/\$14
<i>Bartenders Choice</i>	

BEER / CIDER

DRAFT



Crispin, Original, Apple Cider, 5.0%	\$6/\$5
Ballast Point, Sculpin, IPA, 7.0%	\$7/\$6
Calicraft, Buzzerkeley, Belgian Strong Pale Ale, 7.0%	\$7/\$6
Heretic, Evil Twin, Amber Ale, 6.8%	\$7/\$6
Ommegang, Abbey Ale, Dubbel, 8.2%	\$7/\$6

SMALL FORMAT

21st Amendment, El Sully, Lager, 4.8%	\$5/\$4
Sierra Nevada, Torpedo, Extra IPA, 7.2%	\$5/\$4
Drakes, 1500, Pale Ale, 5.5%	\$5/\$4
Saint Archer, White Ale, 5.0%	\$5/\$4

LARGE FORMAT

Crispin, Honey Crisp, Honey Apple Cider, 6.5%, 22 OZ	\$18/\$15
Bonny Doon, Querry, Apple/Pear/Quince Cider, 6.9%, 25 OZ	\$25/\$20
Duvel, Belgian Strong Pale Ale, 8.5%, 25 OZ	\$22/\$18
Heretic, Chocolate Hazelnut Porter, 7.0%, 2 2OZ	\$19/\$15
Anderson Valley, Wild Turkey Bourbon Barrel Stout, 6.9%, 22 OZ	\$20/\$16

NON-ALCOHOLIC

Martinelli's Sparkling Apple Cider	\$6
Navarro, Gewurztraminer Organic Grape Juice	\$5 glass/\$18 bottle
Navarro, Pinot Noir Organic Grape Juice	\$5 glass/\$18 bottle
Mexican Coke Bottle	\$4
Mexican Fanta Bottle	\$4
Diet Coke Bottle	\$4
San Pellegrino, Aranciata	\$4
San Pellegrino, Limonata	\$4
San Pellegrino, Aranciata Rossa	\$4
San Pellegrino Water, 500ml	\$4

THE LIBRARY

SPARKLING/ROSÉ



Werner, Grand Cuvee Sekt Brut, RHEINLAND PFALZ, GERMANY, NV	\$72/\$58
Thierry Richoux, Cremen de Bourgogne, IRANCY, FRANCE, NV	\$72/\$58
J. Lassalle, Cachet Or Brut Premier Cru, CHAMPAGNE, FRANCE, NV	\$95/\$76
Lanson, Brut Rosé CHAMPAGNE, FRANCE, NV	\$99/\$79
Larmandier-Bernier, "Longitude", Extra Brut 1er Cru CHAMPAGNE, FRANCE, NV	\$100/\$80
Veuve Fourny & Fils, Rose Premier Cru, Vertus CHAMPAGNE, FRANCE, NV	\$114/\$91
Larmandier-Bernier, Vielle Vigne de Cramant Extra Brut, Grand Cru CHAMPAGNE, FRANCE, 2007.....	\$120/\$96
Clos Cazals, Blancs de Blancs, Vieilles Vignes, Cotes de Blancs, CHAMPAGNE, FRANCE, 2004	\$156/\$126

ORANGE

Damijan, Ribolla Gialla, FRIULI, VENEZIA, ITALY, 2010	\$105/\$84
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YELLOW

Domaine de Montbourgeau, L'Etoile Vin Jaune, L'ETOILE, FRANCE, 1997.....	\$104/\$84
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Bottles from The Library to-go: 20% off bottle price

Divino Club Members : 35% off bottle price

WHITE

Light Clean Whites (*Apple, Pear, & Floral Essences*)



I Favati, "Terrantica", Greco di Tufo, CAMPANIA, ITALY, 2013.....	\$61/\$49
Lucien Crochet, "Vendange du 10 Octobre", SANCERRE, FRANCE, 2006.....	\$110/\$88
Gumphof, "Praesulis", Weisbergunder, ALTO ADIGE, ITALY, 2014.....	\$73/\$59

Medium Bodied Whites (*Crisp, Citrus, Peppers, & Minerals*)

Grosjean, Bianco Petite Arvine, VALLEE D'AOSTE, FRANCE, 2014.....	\$58/\$46
Graci, Etna Bianco, SICILIA, ITALY, 2014.....	\$72/\$58
Biondi, 'Outis', ETNA BIANCO, ITALY, 2014.....	\$85/\$68
Picariello, Fiano di Avellino, CAMPANIA, ITALY, 2014.....	\$73/\$59
Malat, Gruner Veltliner, Gottchelle, KREMSTAL, AUSTRIA, 2013.....	\$92/\$73
Wei Chi, Semillon, LAKE COUNTY, 2013.....	\$65/\$52

Full Bodied Whites (*Butter, Oak, Vanilla Tones*)

Robert-Denogent, "Les Reisses Monopole", Pouilly-Fuisse, BURGUNDY, FRANCE, 2013.....	\$94/\$75
Comtesse Bernard de Cherisey, "La Genelotte", Meursault-Blagny, 1er Cru White BURGUNDY, FRANCE, 2013.....	\$128/\$102
Foreau, Vouvray Sec, LOIRE, FRANCE, 2012.....	\$96/\$76
Chateau Cremade Blanc, PALETTE, PROVENCE, FRANCE, 2008.....	\$89/\$71
Francois Crochet, Sancerre Blanc, Grand Chemarin, BUE, FRANCE, 2014.....	\$98/\$78

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RED

Light Clean Reds (*Soft Tannins & Finish, Ripe Fruit, Cherry, Black Currant Tones*)



Gumphof, Schiava, ALTO ADIGE, ITALY, 2014	\$50/\$40
Deer Meadow, Pinot Noir, ANDERSON VALLEY, 2012	\$84/\$67
George Lignier et Fils, “Chambolle Musigny”, BURGUNDY, FRANCE, 2012.....	\$101/\$81
Albert Bichot, Mercurey 1er Cru BURGUNDY, FRANCE, 2012	\$107/\$86
David Duband, Nuit Saint Georges, 1er Cru Pruliers, COTES DE NUITS, BURGUNDY, FRANCE, 2011	\$113/\$91
Rovellotti, “Ghemme Riserva”, Nebbiolo, COSTA DE SALMINO, ITALY, 2007	\$111/\$89
Le Piane, “Boca”, Nebbiolo, PIEMONTE, ITALY, 2008	\$100/\$80

Medium Bodied Reds (*Tannin, Plum, Jam, Silk, Velvety Smooth Finish*)

Castellinuzza, Toscano Rosso, ITALY, 2014.....	\$45/\$36
Il Molino de Grace, “Il Margone”, Chinti Classico Gran Selezione, TUSCANY, ITALY, 2011.....	\$90/\$72
Il Molino de Grace, “Gratius”, Sangiovese, TUSCANY, ITALY, 2007	\$107/\$86
Francesco Rinaldi, Barolo Cannubio, PIEMONTE, ITALY, 2009.....	\$113/\$90
Palari, Faro, SICILIA, ITALY, 2008	\$100/\$80
Domaine-Tempier, Bandol Mouvedre, PROVENCE, FRANCE, 2013	\$92/\$74
Saint Cosme, Syrah, COTE ROTIE, FRANCE, 2013	\$108/\$86
Mas del Perie, “Les Escures”, Malbec, CAHORS, FRANCE, 2014.....	\$38/\$30
Bodegas Muga, Reserva Seleccion Especial, Tempranillio, RIOJA, SPAIN, 2010.....	\$106/\$85
Chateau Musar, “Hochar Pere Et Fils”, BEKAA VALLEY, LEBANON, 2011.....	\$92/\$73
Drew, Perli Vineyard Syrah, MENDOCINO RIDGE, 2013.....	\$90/\$72

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Medium to Full Bodied Reds (*Spice, Black Pepper, Oak, Chocolate, Smoke, Long Lingering Finish*)



Trentadue, “La Storia”, Zinfandel, ALEXANDER VALLEY, 2013	\$64/\$51
Gehricke, Zinfandel, SONOMA, 2013.....	\$73/\$59
Robert Biale, “Black Chicken”, Zinfandel, NAPA VALLEY, 2014	\$98/\$78
Ramey Wine Cellars, Claret, NAPA VALLEY, 2014.....	\$77/\$61
Badia De Morrone, “N’Antia”, Super Tuscan, TOSCANA, ITALY, 2010	\$92/\$73
Chat. Haut-Segottes, St. Emilion Grand Cru, Cabernet Franc, BORDEAUX, FRANCE, 2012	\$92/\$74
Barons de Rothschild Lafite, Reserve Speciale Saint-Emilion, BORDEAUX, FRANCE, 2013.....	\$100/\$80
Paul Hobbs Winery, “Crossbarn”, Cabernet Sauvignon, SONOMA, 2013.....	\$106/\$85
Trefethen, Cabernet Sauvignon, OAK KNOLL, 2012.....	\$103/\$82
Turnbull, Cabernet Sauvignon, OAKVILLE, 2013.....	\$100/\$80
Cain Cuvee NV11, NAPA VALLEY, 2011.....	\$93/\$75
Cain Five, Library Release, NAPA VALLEY, 2006	\$166/\$133
Caprili, Brunello de Montalcino, TUSCANY, ITALY, 2011.....	\$100/\$80
Mauritson Family, Rockpile Madrone Spring, Petite Sirah, HEALDSBURG, 2013.....	\$95/\$76

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