

Small

Minestrone soup 8

Focaccia 2

Warm marinated olives 6

Eggplant caponata, grilled bread 9

Venetian meatballs 9

Honey-glazed carrots, hazelnuts, marjoram 8

Butter beans, goat cheese, roasted tomato, breadcrumbs 6

Chicken liver mousse, pickled onions, grilled bread 13

Meat

Fried chicken thighs,
crispy prosciutto, lemon 13

Iron skillet skirt steak,
butter beans, salsa verde 17

Chicken breast “under a brick,” crispy potatoes, pan juice 15

Pan-roasted sea bass, herb salad, olive tapenade 16

Tratto burger, fontina, crispy pancetta, onion jam,
oven-roasted tomato, ciabatta, fries 16

Salad

Wild arugula, shaved fennel,
parmesan, lemon vinaigrette 11

Tuscan kale, cured anchovies, lemon vinaigrette, parmesan 11

Grilled little gem lettuce, green goddess, breadcrumbs 10

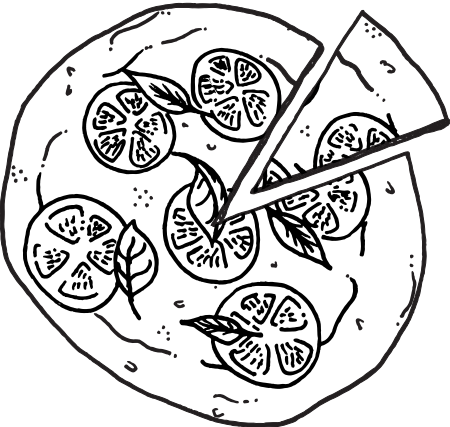
Pasta

Spinach tagliatelle, meat sauce 16

Pappardelle, tomato, butter, parmesan 14

Bucatini, pancetta, onion, tomato, chili, pecorino 15

Baked penne, eggplant, mozzarella, tomato, mint 16



Pizza

Tomato, mozzarella, basil 12

Mushrooms, fontina, basil pesto 16

Calabrian sausage, broccolini, ricotta 14

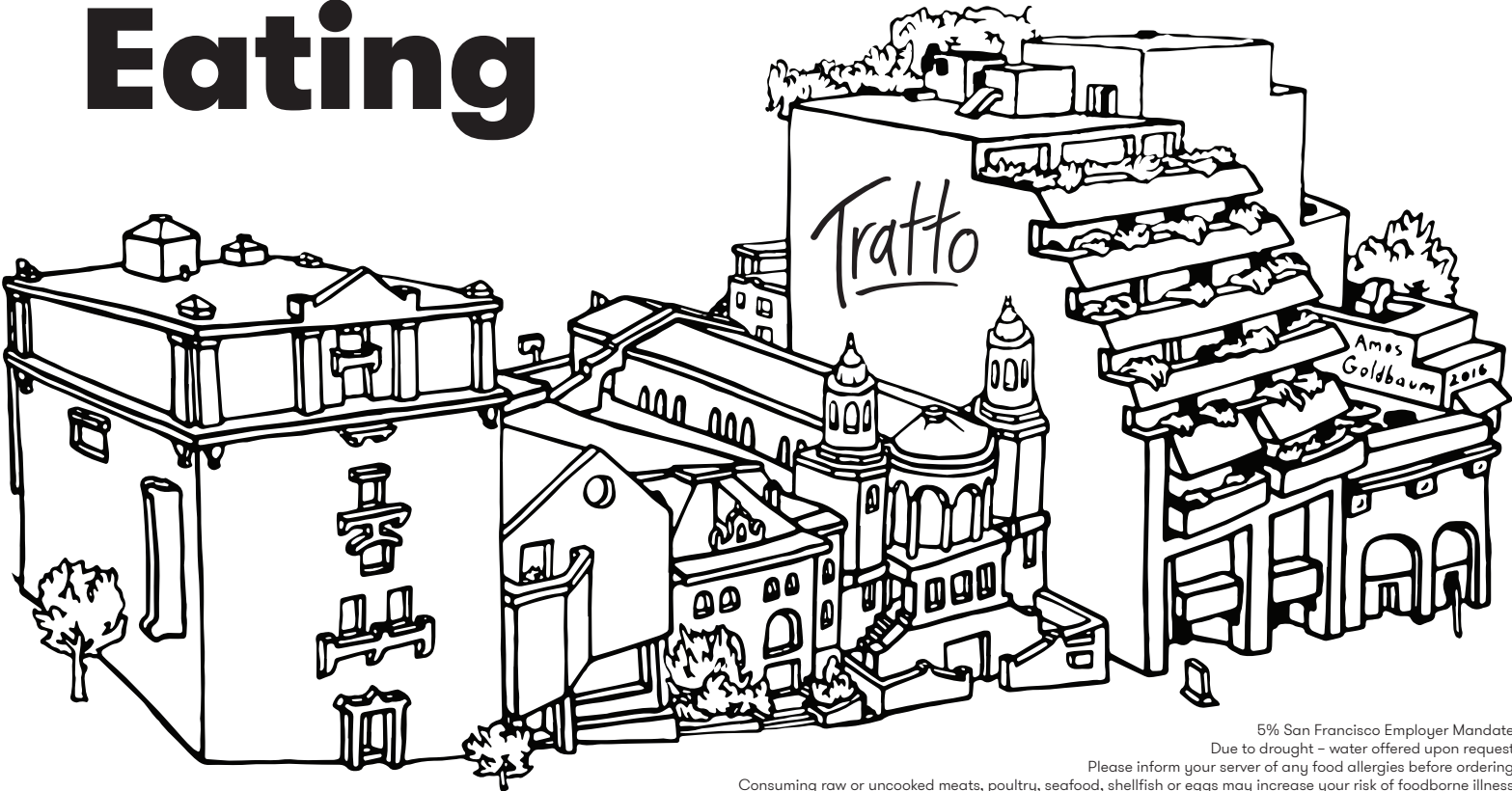
The Art Of Good Eating

Cheese

Gorgonzola, honeycomb 7

Pecorino pepato, charred heirloom peppers 7

La tur, grilled stonefruit 7



Bitter Delight

Campari, Combier, grapefruit, prosecco 12

Boot Kicken Old Fashioned

Four Roses Bourbon, Cynar 70 , Angostura 12

Castra Nicia

Jim Beam Rye, sweet vermouth, maraschino, Averna [Tap] 12

Campari Loves Margarita

Arette Silver Tequila, Campari, orange marmalade, grapefruit 12

Tratto

Limoncello, Four Roses Bourbon, dry vermouth, Angostura [Bottled] 12

Waters of Po

Palo Cortado sherry, dry vermouth, bianco vermouth, orange bitters [Tap] 12

Fall of Troy

Montelobos Mezcal, strawberries, lime, orange bitters 12

Ginevra

Bols Genever, maraschino, lemon, orgeat 12

Improved Martini

Anchor Old Tom Gin, maraschino, absinthe, orange bitters [Bottled] 12

Negroni Flip

Beefeater Gin, Campari, sweet vermouth, egg 12

Torino Tonic

Beefeater Gin, cucumber bitters, tonic 12

Un bel giardino

St. George Citrus Vodka, green chartreuse, lime, herb syrup 12

Molto Buona

El Dorado Rum, orgeat, limoncello, strawberry shrub 12

Wink and a Nod

Smoked Tea Vodka, Grand Marnier, lemon, egg white 12

Tyrol Italian Punch

Lairds Apple Brandy, Calvados, pineapple gum syrup, ginger beer [Sparkling] 12

Beer

Bottle

- Lagunitas [IPA, CA] 6
- Fort Point Park [Hoppy Wheat, CA] 6
- Ducato Verdi [Imperial Stout w/ hot peppers, Italy] 11
- Montegioco Open Mind 750 ml [Sour Ale, Italy] 25
- Anderson Valley Gose [Gose, CA] 6
- Moretti N/A [N/A, Italy] 5
- Schilling Rhubard [Hard Cider, OR] 6
- 2 Towns [Unfiltered Hard Cider, OR] 6

Draft

- Anchor Brewing [Steam Beer, CA] 13.2 5
- Ballast Point Grapefruit Sculpin [IPA, CA] 15.5 6
- Fort Point [KSA, CA] 15.5 6
- Henhouse [Oyster Stout, CA] 15.5 6
- Henhouse [IPA, CA] 15.5 9
- Fieldwork [Saison, CA] 15.5 8
- Peroni [Lager, Italy] 15.5 5
- Speakeasy Scarlett Rye [Red Rye, CA] 15.5 5

Boozy Italian Soda

Seasonal house-made syrup with your choice of spirit

12

Wine

Red

- Barbera d’ Alba **Pio Cesare** ‘13 [Piedmont] 13/59
- Nebbiolo **Matteo Correggia** ‘13 [Roero] 14/63
- Sangiovese **Cecchi** Chianti Classico ‘11 [Tuscany] 12/54
- Pinot Noir **Noiro** ‘13 [Santa Lucia Highlands] 13/58
- Cabernet Sauvignon **Silver Ghost** ‘13 [Napa] 15/68
- House Zinfandel 11
- House Sangiovese 9

White

- Vermentino **Argiolas** ‘14 [Sardinia] 10/45
- Zibibbo **Donnafugata** ‘14 [Sicily] 12/54
- Pinot Grigio **Villa Locatelli** ‘14 [Friuli] 11/50
- Garganega **Fattori** Soave Classico ‘14 [Veneto] 12/54
- Chardonnay **Chardonnais** ‘12 [Carneros] 13/52
- Sauvignon Blanc **Roth** ‘13 [Alexander Valley] 11/50

Sparkling/Rose

- Chardonnay **Ferghettina** Franciacorta NV [Lombardy] 14/70
- Prosecco **Ca di Rajo** Extra Dry ‘14 [Veneto] 12/54
- Lambrusco **Umberto Cavicchioli** NV 10/45
- Pinot Noir **Roederer Estate** Brut Rosé NV [Anderson Valley] 15/67
- Rosé of Montepulciano **Cantina** Rosé ‘14 [Abruzzo] 10/45
- Rosé of Pinot Noir **Bravium** Rosé ‘15 [Santa Lucia Highlands] 11/50

Jug of Wine

White or Red 30

Non Alcoholic

- House-made Italian Soda 5
- Spuma nero Chinotto 5

- San Pelligrino Blood orange 5
- Limonata 5
- 750ml sparkling water 6

- Panna 750ml still water 6

Spirits

Vodka

Sobieski	9
Grey Goose	11
Absolut	9
Belvedere	11
Chopin	12
Hangar One	11
Ketel One	11
St George	10
Stoli	9
Titos	10

Gin

Beefeater 94 Proof	9
Anchor Old Tom	10
209	11
Aviation	10
Bombay Sapphire	11
Boodles	10
Botanist	11
Bummer & Lazaruz	11
Hendricks	12
Junipero	10
Plymouth	10
St. George Terrior	11
Tanqueray	10

Rum

Appleto White	9
Appleton Gold	9
10 Cane	11
Bacardi 8	10
Ron Zacapa	12
Sailor Jerry	9
Zaya 12	11

Agave

Arette	9
Cazadores Reposado	10
Don Julio Anjeo	14
Don Julio Blanco	10
Don Julio Reposado	13
Herradura Blanco	10
Ixa Anejo	12
Ixa Reposado	11
Montelobos	10

Bourbon

Four Roses Yellow Label	9
Bakers	12
Basil Hayden	12
Blanton's	13
Bookers	13
Buffalo Trace	10
Bulleit Bourbon	11
Eagle Rare	11
Four Roses Single Barrel	12
Knob Creek	11
Koval Four Grain	12
Koval Single Barrel	12
Maker's Mark	10
Woodford Reserve	11

Rye

Jim Beam	9
Bulleit Rye	11
George Dickel	10
High West Double Rye	12
High West Rendevous	14
Knob Creek Rye	11
Rittenhouse 100	10
Sazerac 6	11
Templeton	10
Whistle Pig	15
Willet Rye	12

American Whiskey

Collier and Mckeel	12
George Dickel Barrel Select	11
High West Bourye	15
High West Son of Bourye	12
Jack Daniels	10
Michters Sour Mash	11
Semper Fi White Dog	10
Corn Whiskey	
Slaughter House	10
Westland American Single	12

Asian Whiskey

Kavalan	18
Nikka Coffey Grain	14
Nikka Taketsuru 12	16
Yamazaki 18	30
Yamazaki 12	21

Candian Whisky

Canadian Club	9
Crown Royal	9
Seagrams 7	9

Irish Whiskey

Bushmills	9
Jameson	10
Power	9
Redbreast	12

Blended Scotch

Old Smuggler	9
Chivas 12	10
Chivas 18	16
Compass Box Peat Monster	18
Compass Box Spice Tree	16
Dewars White	10
Great King Artist Blend	12
Great King Glasgow	12
Johnnie Walker Black	12
Johnnie Walker Red	11

Single Malt Scotch

Ardbeg 10	14
Auchentoshan	16
Balvenie 12	15
Glenlivet 12	10
Glenlivet 15	12
Glenmorangie	18

Lagavulin 16	20
Laphroaig 10	14
Macallan 12	16
Macallan 18	40
Oban 14	19
Talisker	16

Brandy

H by Hine	9
Blume Marillen Apricot	9
Encanto Pisco	9
Lairds Apple Brandy	9
St George Pear Brandy	9

Calavdos

Christian Drouhin	10
Familia Dupont Fine Reserve	11

Cognac

Hennessy VS	11
Hennessy VSOP	13
Hine Triomphe	60
Hine XO	32
Martel VSOP	15
Pierre Ferrand Ambre 10	12
Remy VSOP	12

Armagnac

Domaine Du Tariquet	10
Bas Armagnac VS	

Bitter

Amaro Cio Ciara	8
Amaro Lucano	8
Aperol	8
Averna	8
Campari	8
Cardamaro	8
Cynar	8
Fernet Branca	9
Gran Classico	9
Kina L'avion D'or	8
Lo-Fi Gentian Amaro	9
Luxardo Fernet	8
Montenegro	9
Punt e Mes	8
Santa Maria	9
Tempust Fusion Gran Classico	9

Vermouth

Carpano Bianco Sweet Vermouth	9
Carpano Bianco Dry Vermouth	9
Allesio Vermouth Bianco	9
Allesio Vermouth Torino Rosso	9
Carpano Antica	9
Cocchi Americano	9
Cocchi Barolo Chinato	11
Dolin Blanc	8
Dolin Dry	8
Dolin Sweet	8
Lo-Fi Dry Vermouth	8
Lo-Fi Sweet Vermouth	8
Martelletti Vermouth Classico	8



By The Bottle

Sparkling/Rosé

Prosecco **Ca di Rajo** Extra Dry ‘14 [Veneto] 54
Chardonnay **Ferghettina** Franciacorta NV [Lombardy] 70
Chardonnay **Schramsberg** Blanc De Blanc, NV [Napa] 75
Champagne Blend **Veuve Cliquot** Yellow Label, NV [France] 110
Champagne Blend **Pommery** NV [France] 90
Pinot Noir **Roederer Estate** Brut Rosé NV [Anderson Valley] 67
Lambrusco **Umberto Cavicchioli** NV 45
Rosé of Pinot Noir **Bravium** Rosé ‘15 [Santa Lucia Highlands] 50
Rosé of Montepulciano **Cantina** Rosé ‘14 [Abruzzo] 45

White

Pinot Grigio **Villa Locatelli** ‘14 [Friuli] 50
Cortese **La Scolca** Gavi di Gavi, ‘14 [Piedmont] 40
Vermentino **Argiolas** ‘14 [Sardinia] 45
Sauvignon Blanc **Roth** ‘13 [Alexander Valley] 50
Pigato **Foresti** ‘14 [Liguria] 50
Sauvignon Blanc **Schub** ‘15 [Sonoma] 40
Pinot Bianco **Kettmeir** ‘14 [Alto Adige] 45
Zibibbo **Donnafugata** ‘14 [Sicily] 54
Vedicchio **Adre Felici** Castellini di Jesi Classico Superiore, ‘14 [Marche] 60
Sauvignon Blanc **Cliff Lede** ‘14 [Napa Valley] 55
Arneis **Ceretto** ‘14 [Langhe] 50
Garganega **Fattori** Soave Classico ‘14 [Veneto] 54
Chenin **Dry Creek** ‘15 [Lodi, Clarksburg] 40
Rhone White **Tenshen** ‘15 [Central Coast] 45
Chardonnay **Chardonnais** ‘12 [Carneros] 52
Chardonnay **Gundlach Bundschu** ‘14 [Sonoma Coast] 45
Chardonnay **Talbott** ‘14 [Santa Lucia] 55
Chardonnay **Schweiger** ‘12 [Napa Valley] 65

Red

Pinot Noir **Noiro** ‘13 [Santa Lucia Highlands] 58
Pinot Nero **Jermann** ‘13 [Friuli] 60
Pinot Noir **Talbott** ‘13 [Monterey] 50
Pinot Noir **Black Kite** ‘13 [Sonoma Coast] 90
Barbera d’Alba **Pio Cesare** ‘13 [Piedmont] 59
Barbera **Michele Chiarlo** Barbera d’Asti, ‘12 [Piedmont] 65
Nero d’Avola **Cantina Cellaro Luma** ‘12 [Sicily] 40
Sangiovese **Cecchi** Chianti Classico ‘11 [Tuscany] 54
Sangiovese **Torcalvano** Vino Nobile di Montepulciano, ‘11 [Tuscany] 65
Sangiovese **Nozzole La Forra** Chianti Classico Gran Selezione, ‘12 [Tuscany] 110
Nebbiolo **Matteo Correggia** ‘13 [Roero] 63
Nebbiolo **Rainoldi** Sassella Valtelina Superiore [Lombardy] 60
Nebbiolo **Azelia** Barolo, ‘11 [Piedmont] 110
Corvina Blend **Allegrini** Valpolicella, ‘14 [Veneto] 45
Cabernet Sauvignon **Silver Ghost** ‘13 [Napa] 68
Bordeaux Blend **Calluna Vineyards** ‘12 [Chalk Hill] 70
Cabernet **Jordon** ‘10 [Alexander Valley] 100
Cabernet **Jax Vineyards** ‘13 [Napa Valley] 125
Cabernet **Trincero** ‘12 [Napa Valley] 100
House Zinfandel 50
House Sangiovese 40

specials

Fried calamari and rock shrimp, fennel,
lemon, calabrian chili aioli 11

Prosciutto with figs and
aged balsamic 15

Fennel salami with
honey-marinated artichokes 13

Platter

For the Table

- Parmesan-encrusted whole-boned
chicken, herbs, white wine,
crispy fennel, potatoes 50
- Roasted whole fish stuffed with herbs 65
- Iron skillet bone-in ribeye with
crispy potatoes, mushrooms,
red and green sauces 70

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sweet Polenta Almond Torte
Chocolate Mousse Cake
Lemon Tart
Peach Crostata

Coffee

Espresso 4
+ Make it an affogato 3
Cappuccino/Latte 5/6
Coffee 5
Tea 5

drink

House-made cello 8

Limoncello
Orangecello
Grapefruitcello

Dessert Wine

Port Quadys NV [California] 8
Orange Muscat Essencaï NV [California] 7
Vin Santo Antinori Santa Cristina, NV [Italy] 9
Brachetto Banfi NV [Italy] 7

sweet Polenta Almond Torte
Chocolate Mousse Cake
Lemon Tart
Peach Crostata

Coffee

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Vin Santo Antinori Santa Cristina, NV [Italy] 9
Brachetto Banfi NV [Italy] 7



Peroni 3
House red or white 6
Tap cocktails 7
Well drinks 7

drink

eat

- Warm olives 6
- Eggplant caponata, grilled bread 9
- Focaccia 2
- Fried chicken thighs, crispy prosciutto, lemon 13
- Wild arugula, shaved fennel, parmesan, lemon vinaigrette 11
- Prosciutto with figs and aged balsamic 15



Peroni 3
House red or white 6
Tap cocktails 7
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Well drinks 7

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eat

- Warm olives 6
- Eggplant caponata, grilled bread 9
- Focaccia 2
- Fried chicken thighs, crispy prosciutto, lemon 13
- Wild arugula, shaved fennel, parmesan, lemon vinaigrette 11
- Prosciutto with figs and aged balsamic 15

Breakfast

Buttermilk Pancakes vermont maple syrup 14

French Toast strawberries, marscarpone 14

Steel-Cut Oatmeal brown sugar, dried fruit, walnuts 12

Smoked Salmon bagel, cream cheese, capers, onion, tomato 16

Yogurt Berry Parfait granola, bananas, mixed berries 12

Two Eggs Any Style

Choice of bacon, sausage, or ham,
breakfast potatoes and toast 14

Duck Confit

Two eggs, breakfast potatoes 16

Ham & Fontina Omelet

Breakfast potatoes and toast 14

Soft Scrambled

Parmesan avocado toast 15

Garden Omelet

Three egg whites, goat cheese, seasonal veggies,
side of fruit 15

Bacon, Egg & Cheese Croissant

Scrambled eggs, fontina, arugula 14

Eggs Benedict

Two poached eggs, ham, english muffin,
hollandaise sauce 15

Eggs

Bacon, ham, or sausage 6

Two eggs 6

Breakfast potatoes 4

Seasonal fruit plate 9

Cereal and milk 6

Breakfast pastry 6

Toast 3

Bagel 4

On the side

Coffee/Decaf/Hot Tea 5

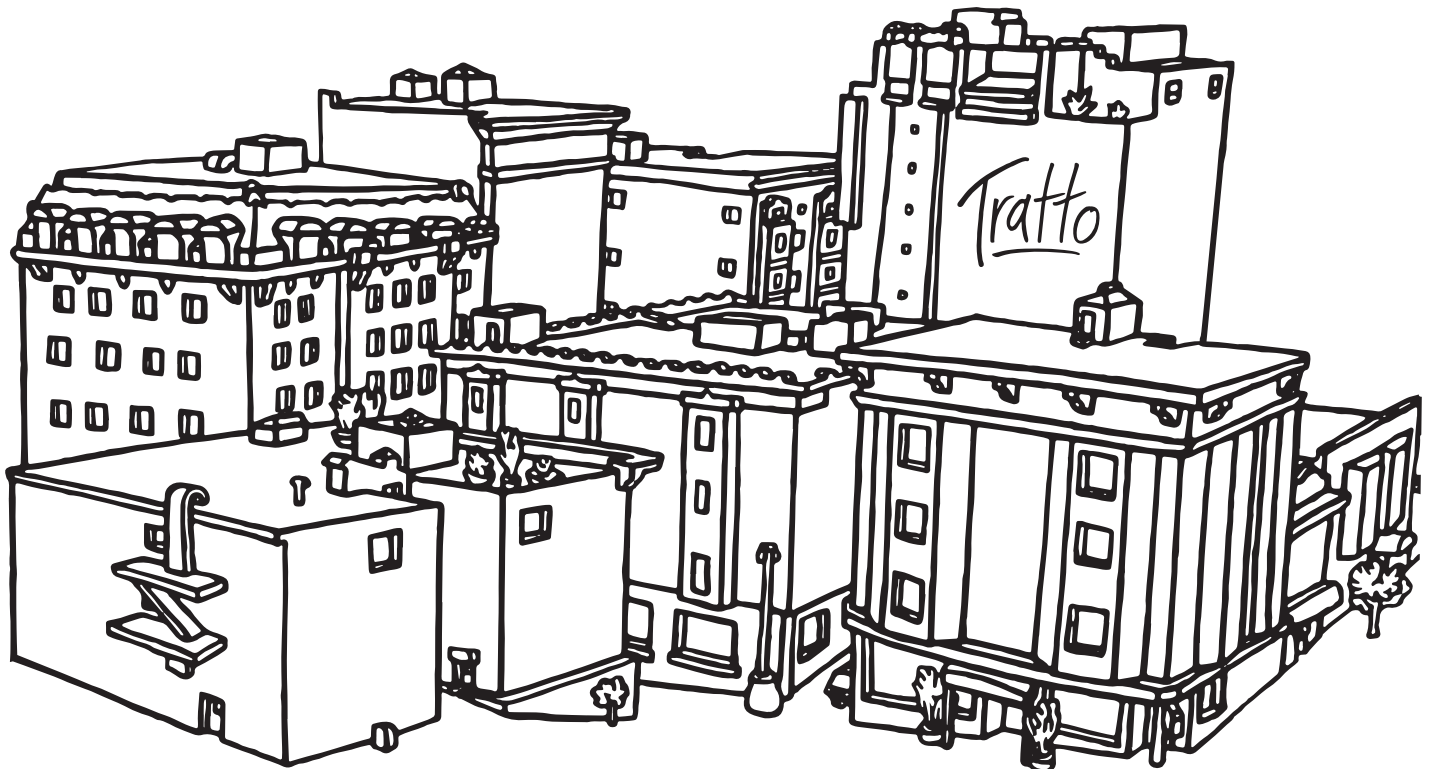
Espresso 4

Cappuccino/Latte 5/6

Milk 4

Juice 5

Coffee & Tea



5% San Francisco Employer Mandate

Due to drought - water offered upon request

Please inform your server of any food allergies before ordering

Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

Brunch

Buttermilk Pancakes vermont maple syrup 14

French Toast strawberries, marscarpone 14

Steel-Cut Oatmeal brown sugar, dried fruit, walnuts 12

Smoked Salmon bagel, cream cheese, capers, onion, tomato 16

Yogurt Berry Parfait granola, bananas, mixed berries 12

Tuscan kale, cured anchovies, lemon vinaigrette, parmesan 11

Grilled Little gem lettuces, green goddess, breadcrumbs 10

Baby lettuces , balsamic vinaigrette, seasonal fruit 12

Breakfast Pizza Soft egg, crème fraiche, prosciutto 16

Spaghetti Carbonnara Bacon, herbs, parmesan 16

Two Eggs Any Style

Choice of bacon, sausage, or ham,
breakfast potatoes and toast 14

Duck Confit

Two eggs, breakfast potatoes 16

Ham & Fontina Frittata

Breakfast potatoes and toast 14

Soft Scrambled

Parmesan avocado toast 15

Garden Omelet

Three egg whites, goat cheese, seasonal veggies,
side of fruit 15

Bacon, Egg & Cheese Croissant

Scrambled eggs, cheddar, arugula 14

Eggs Benedict

Two poached eggs, ham, english muffin, hollandaise sauce 15

Eggs

Bacon, ham, or sausage 6

Two eggs 6

Breakfast potatoes 4

Whole fruit 3

Breakfast pastry 6

On the side

*Coffee
& Tea*

Coffee/Decaf/Hot Tea 5

Espresso 4

Cappuccino/Latte 5/6

Milk 4

Juice 5

Cocktails

Italus 11

Beefeater gin, herb syrup, lemon

A Prima Vista 11

Absolute mandarin, aperol, grapefruit, prosecco

Monkeys In A Barrel 11

Jameson black barrel, apricot, lemon

Testarossa 11

Sobieski vodka, carrot, ginger

Tyrol Italian Punch 12

Lairds apple brandy, calvados, pineapple gum syrup,
ginger beer

Wink And A Nod 12

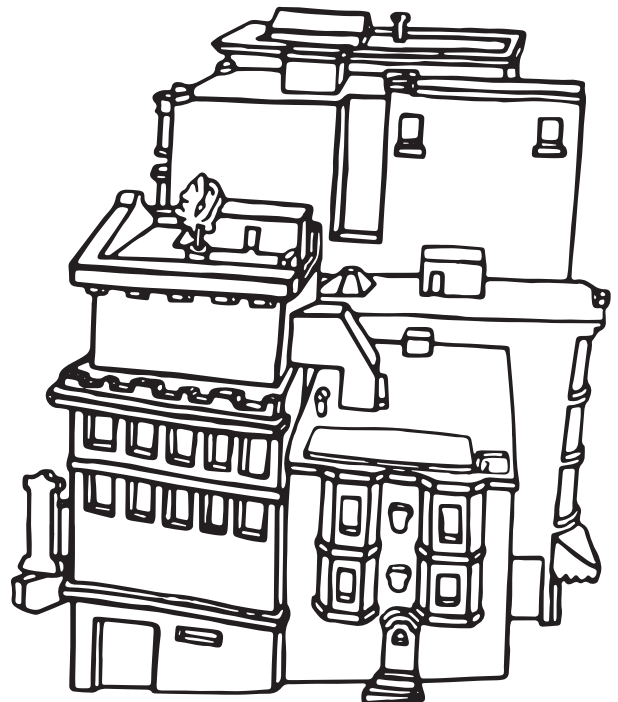
Smoked tea vodka, grand marnier, lemon, egg white

Repo-Sour 11

Arette reposado tequila, lime, egg white

Smokey Bloody Mary 11

Smoked tea vodka, bloody mary mix, lemon



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Beer

Bottle

Lagunitas IPA [IPA, CA] 6
 Fort Point Park Hoppy [Wheat, CA] 6
 Ducato Verdi [Imperial Stout w/
 hot peppers, Italy] 11
 Montegioco Open Mind Sour Ale 750 ml
 [Wild Ale, Italy] 25
 Anderson Valley Gose [Gose, CA] 6
 Moretti N/A [N/A, Italy] 5
 Schilling [Rhubard Hard Cider, CA] 6
 2 Towns [Unfiltered Hard Cider, CA] 6

Draft

Anchor Steam [Steam Beer, CA] 5
 Ballast Point Grapefruit Sculpin [IPA, CA] 6
 Fort Point KSA [Kolsh, CA] 6
 Hen House Oyster Stout [Oyster Stout, CA] 6
 Henhouse IPA [IPA, CA] 9
 Fieldwork [Saison, CA] 8
 Peroni [Lager, Italy] 5
 Speakeasy Scarlett Rye [Red Rye, CA] 5

Wine

Red

Barbera d' Alba **Pio Cesare** '13 [Piedmont] 13/59
 Nebbiolo **Matteo Correggia** '13 [Roero] 14/63
 Sangiovese **Cecchi** Chianti Classico '11 [Tuscany] 12/54
 Pinot Noir **Noiro** '13 [Santa Lucia Highlands] 13/58
 Cabernet Sauvignon **Silver Ghost** '13 [Napa] 15/68
 House Zinfandel 11/50
 House Sangiovese 9/40

Sparkling/Rose

Chardonnay **Ferghettina** 14/70
 Franciacorta NV [Lombardy]
 Prosecco **Ca di Rajo** Extra Dry '14 [Veneto] 12/54
 Lambrusco **Umberto Cavicchioli** NV 10/45
 Pinot Noir **Roederer Estate** 15/67
 Brut Rosé NV [Anderson Valley]
 Rosé of Montepulciano **Cantina** 10/45
 Rosé '14 [Abruzzo]
 Rosé of Pinot Noir **Bravium** 11/50
 Rosé '15 [Santa Lucia Highlands]

White

Vermentino **Argiolas** '14 [Sardinia] 10/45
 Zibibbo **Donnafugata** '14 [Sicily] 12/54
 Pinot Grigio **Villa Locatelli** '14 [Friuli] 11/50
 Garganega **Fattori** Soave Classico '14 [Veneto] 12/54
 Chardonnay **Chardonnais** '12 [Carneros] 13/52
 Sauvignon Blanc **Roth** '13 [Alexander Valley] 11/50

Dessert

Port **Quadys** NV [California] 8
 Orange Muscat **Essencai** NV [California] 7
 Vin Santo **Antinori** Santa Cristina, NV [Italy] 9
 Brachetto **Banfi** NV [Italy] 7





All items come with choice of kids beverage
\$8

Pizza with tomato sauce and parmesan

Grilled cheese with fries

Pasta with tomato sauce



All items come with choice of kids beverage
\$8

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Grilled cheese with fries

Pasta with tomato sauce



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All items come with choice of kids beverage
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Pizza with tomato sauce and parmesan

Grilled cheese with fries

Pasta with tomato sauce

