

Antipasti

- Warm Olives w/ lemon & chilies \$7 Fried Arancini w/ smoked mozzarella & spicy tomato sauce \$9
- Gorgonzola Stuffed Medjool Dates w/ smoked paprika and balsamic \$10
- Italian Picnic- smoked prosciutto, salame picante salume, sopresatta, blackberries, aged provolone, olives, pickled vegetables & warm flatbread \$18
- Burrata di Andria w/ Marina di Chiogga Squash, pomegranate, balsamic, upland cress & fennel pollen crackers \$16
- Lamb & Pork Meatballs w/ Greek yogurt & pistachio salsa verde \$15
- Baby Kale w/ avocado, farro, watermelon radish & green goddess dressing* \$11/\$22
- Wild Arugula w/ Jonagold apples, Cypress Grove goat cheese, fennel & toasted pistachios \$11/\$22
- Blistered Padron Peppers w/ Maldon sea salt & Meyer lemon zest \$10 - limited

Pastas & Roast

- Baked Rigatoni w/ butternut squash, fontina béchamel, amoretti & sage brown butter \$17
- House Made Ricotta Cavatelli w/ lamb belly sugo, roasted kohlrabi & Parmigiano \$19
- Mary's Chicken Breast w/ polenta, roasted Brussels sprouts & cilantro aioli \$21

Pies

- Margherita- tomato, fresh mozzarella & basil \$14
- Moto- tomato, Calabrian chilies, portobello mushrooms, red onion, sweet Italian sausage & mozzarella \$17
- Four Cheese- herbs, ricotta, aged Italian provolone, dolce gorgonzola & pecorino \$14
- Amatriciana w/ tomato, Olli pancetta, Calabrian chilies, pecorino, oregano & an organic egg* \$18
- Bianca- onion crema, shaved garlic, preserved lemon, aged Italian provolone & wild arugula \$16
- Zucca - Butternut squash, squash blossoms, ricotta salata di buffalo & almond brown butter \$17
- Wild Nettles w/ Olli pancetta, portobello mushroom, red onions & aged Italian provolone \$18
- Pork Belly w/ tomato, Calabrian chilies, shaved garlic, red onion, pickled jalapeños & smoked mozzarella \$17
- Sunchokes w/ red scallion, roasted cherry bomb peppers, smoked bacon & fresh mozzarella \$18
- Brussel sprouts w/ caramelized onions, chili flakes, speck, mozzarella & goat cheese \$18

Add on any pie

Gluten Free Crust Available For Any Pizza \$2

- Organic Egg \$3* Anchovy \$2 Tomato Sauce \$1 Sausage \$3 Olives \$2 Pepperoni \$3
- Portobello \$3 Pancetta \$4 Calabrian Chilies \$2 Extra Cheese \$3 Smoked Prosciutto \$4

\$1.50 per person surcharge will be added to your bill to cover the costs of SF employer mandates.

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

Desserts

Honey-Lavender Panna Cotta, blackberries \$8

Tiramisu* \$8

Affogato (vanilla gelato & espresso) \$6

Chocolate Pot de Crème \$7

Nutella Pizza, mascarpone & Amaretti \$9

Dessert Wines

Ruby Port, Quinta De La Rosa, NV \$8

Tawny, Port, Quinta di Infantado \$7

Vin Santo, Castello di Meleto 2007 \$9

Moscato di Asti, Vietti 2012 \$27 (350 ml)

Equator Coffee & Teas

Espresso \$3 Macchiato \$3.25

Cappuccino \$3.75 Americano \$3

Assorted Teas \$2 Café' Latte \$3.75

- Darjeeling, Mint & Meyer Lemon

**Contains uncooked egg. Consuming raw or undercooked eggs may increase your risk of foodborne illness*

Desserts

Honey-Lavender Panna Cotta, blackberries \$8

Tiramisu* \$8

Affogato (vanilla gelato & espresso) \$6

Chocolate Pot de Crème \$7

Nutella Pizza, mascarpone & Amaretti \$9

Dessert Wines

Ruby Port, Quinta De La Rosa, NV \$8

Tawny, Port, Quinta di Infantado \$7

Vin Santo, Castello di Meleto 2007 \$9

Moscato di Asti, Vietti 2012 \$27 (350 ml)

Equator Coffee & Teas

Espresso \$3 Macchiato \$3.25

Cappuccino \$3.75 Americano \$3

Assorted Teas \$2 Café' Latte \$3.75

- Darjeeling, Mint & Meyer Lemon

**Contains uncooked egg. Consuming raw or undercooked eggs may increase your risk of foodborne illness*

Desserts

Honey-Lavender Panna Cotta, blackberries \$8

Tiramisu* \$8

Affogato (vanilla gelato & espresso) \$6

Chocolate Pot de Crème \$7

Nutella Pizza, mascarpone & Amaretti \$9

Dessert Wines

Ruby Port, Quinta De La Rosa, NV \$8

Tawny, Port, Quinta di Infantado \$7

Vin Santo, Castello di Meleto 2007 \$9

Moscato di Asti, Vietti 2012 \$27 (350 ml)

Equator Coffee & Teas

Espresso \$3 Macchiato \$3.25

Cappuccino \$3.75 Americano \$3

Assorted Teas \$2 Café' Latte \$3.75

- Darjeeling, Mint & Meyer Lemon

**Contains uncooked egg. Consuming raw or undercooked eggs may increase your risk of foodborne illness*

Whites	Glass	Carafe	Bottle
Prosecco "Bosco di Gica" Brut, Adami, Veneto	12.5	--	43
Rose, Terredora DiPaolo, Campania 2014	10	25	35
Falaghina, Cantina del Taburno, Campania 2014	11	27	39
Cortese, Broglia, Gavi Di Gavi 2016	12	30	40
Chardonnay/Grecchetto, Villa Fidelia, Umbria 2014	12	30	40
Pinot Grigio, Luisa, Friuli 2015	12	30	40

Reds

<u>Elegant & Refined</u>	Glass	Carafe	Bottle
Il Frappato, Occhipinti, Sicilia 2014	--	--	88
Veneto Rosso, (Cab/Carmenere), "Brandisimo," Inama, Veneto 2013	--	--	65
Nebbiolo, Produttori del Barbaresco, Langhe 2015	13	32	50
Rosso di Montalchino, Sesti, Toscana 2015	--	--	75
Barolo, Andrea Oberto, Piemonte 2012	--	--	125
<u>Medium Bodied</u>			
Barbera, Fratelli, Piemonte 2015	11	27	39
Chianti, Colli Fiorentini, Firenze 2014	11	27	39
Nero d'Avola, "Tami", Sicilia 2014	--	--	40
Frappato, Bortolone, Sicilia 2016	11	27	39
Pinot Noir, Cantine Terlan, Alto Adige 2015	--	--	54
<u>Rustic/Earthy</u>			
Montepulciano, "Corbu", Clara Marcelli, Marche 2014	12	30	42
Dolcetto D'Alba, "Rossana", Ceretto, Alba 2015	--	--	48
Montepulciano d'Abruzzo, "Spelt," La Valentina, Abruzzo 2013	--	--	50
Chianti Classico, Villa di Geggiano, Toscana 2013	--	--	58
<u>Full Bodied</u>			
Primitivo "Orion", Li Veli, Puglia 2015	10	25	35
Cannonau di Sardegna, "Templum", Cantine Gallura, Sardegna 2011	--	--	42
Teroldego, Foradori, Dolomiti, Trentino-Alto Adige 2014	--	--	65

Beers \$6

Fort Point Beer Co.- **Villager IPA, KSA Kolsh & Westfalia** (Nuremberg inspired Red Ale)
 Peroni, Anchor Ale & Clausthaler Non-Alcoholic

Sodas \$3

Coke/Diet Coke, Pellegrino Limonata, Pellegrino Blood Orange, Pellegrino Sparkling Water (1L) \$6.50

Corkage- \$20/bottle (2 bottle limit) Please note, no outside wine is allowed in the gazebo.

TO GO MENU

Antipasti

- Warm Olives w/ lemon & chilies \$7 Fried Arancini w/ smoked mozzarella & spicy tomato sauce \$9
- Lamb & Pork Meatballs w/ Greek yogurt & pistachio salsa verde \$15
- Burrata di Andria w/ Marina di Chiogga Squash, pomegranate, balsamic, upland cress & fennel pollen crackers \$16
- Baby Kale w/ avocado, farro, watermelon radish & green goddess dressing* \$11/\$22
- Wild Arugula w/ Jonagold apples, Cypress Grove goat cheese, fennel & toasted pistachios \$11/\$22

Pastas & Roast

- Baked Rigatoni w/ butternut squash, fontina béchamel, amoretti & sage brown butter \$17
- House Made Ricotta Cavatelli w/ lamb belly sugo, roasted kohlrabi & Parmigiano \$19
- Mary's Chicken Breast w/ polenta, roasted Brussels sprouts & cilantro aioli \$21

Pies

- Margherita- tomato, fresh mozzarella & basil \$14
- Moto- tomato, Calabrian chilies, portobello mushrooms, red onion, sweet Italian sausage & mozzarella \$17
- Four Cheese- herbs, ricotta, aged Italian provolone, dolce gorgonzola & pecorino \$14
- Amatriciana w/ tomato, Olli pancetta, Calabrian chilies, pecorino, oregano & an organic egg* \$18
- Bianca- onion crema, shaved garlic, preserved lemon, aged Italian provolone & wild arugula \$16
- Zucca - Butternut squash, squash blossoms, ricotta salata di buffala & almond brown butter \$17
- Wild Nettles w/ Olli pancetta, portobello mushroom, red onions & aged Italian provolone \$18
- Pork Belly w/ tomato, Calabrian chilies, shaved garlic, red onion, pickled jalapeños & smoked mozzarella \$17
- Sunchokes w/ red scallion, roasted cherry bomb peppers, smoked bacon & fresh mozzarella \$18
- Brussel sprouts w/ caramelized onions, chili flakes, speck, mozzarella & goat cheese \$18

Add on any pie

Gluten Free Crust Available For Any Pizza \$2

- Organic Egg \$3* Anchovy \$2 Tomato Sauce \$1 Sausage \$3 Olives \$2 Pepperoni \$3
- Portobello \$3 Pancetta \$4 Calabrian Chilies \$2 Extra Cheese \$3 Smoked Prosciutto \$4

\$1.50 per person surcharge will be added to your bill to cover the costs of SF employer mandates.

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