

Pizza Napoletana Forno a legna

OUR PIZZA IS MADE WITH ORGANIC 00 FLOUR. BAKED IN OUR WOOD FIRED PIZZA OVEN AT 800 DEGREES.
GLUTEN FREE PINZA AVAILABLE UPON REQUEST

- MARGHERITA : FIOR DI LATTE MOZZARELLA, SAN MARZANO DOP TOMATO, BASIL | 21. ADD PROSCIUTTO +8.
- CAPRICCIOSA : PROSCIUTTO DI PARMA, ARTICHOKES, OLIVES, SAN MARZANO DOP TOMATO SUGO, MOZZARELLA | 26.
- MORTADELLA E BURRATA : PIZZA BIANCA, MORTADELLA, BURRATA, EVOO, CHERRY TOMATOES, ARUGULA | 26.
- DIABOLO : FIOR DI LATTE MOZZARELLA, SAN MARZANO DOP TOMATO, SPICY SALAME NDUJA, CALABRIAN PEPPERS. | 26.
- SPECK E GORGONZOLA : PIZZA BIANCA, SMOKED PROSCIUTTO, MOZZARELLA, GORGONZOLA W/ A DRIZZLE OF ACAIA HONEY | 26.
- TESTACCIO : GUANCIALE, ARTICHOKE, PECORINO ROMANO, MOZZARELLA, WHITE TRUFFLE CONSERVA | 32.

Antipasti

COMPLIMENTARY BREAD IS BAKED DAILY & SERVED W/ SUN-DRIED TOMATOES. WE OFFER BALSAMIC VINEGAR & FIRST COLD PRESSED EVOO FOR \$5

- Gf** ANTIPASTO MISTO : MIXED SALUMI, GRILLED EGGPLANT & ZUCCHINI, MOZZARELLA, OLIVES | SMALL 28./ LARGE 38.
- Gf** NZALATA ROMANA (SERVES 2) : ROMAINE, CROUTONS, GRANA, LEMON ANCHOVIE DRESSING 24. ADD WHITE ANCHOVIES +7.
- Gf** POLENTA DI BELLA : POLENTA BAKED W/ GORGONZOLA, CRIMINI MUSHROOMS, WHITE WINE GARLIC SUGO | 16.
- Gf** MENESTRA (SERVES 2-3) : LENTIL VEGETABLE MINISTRONE, CROUTONS, GRANA PADANO. | 19.
- POLPETTE DELLA CASA : BEEF & PORK MEATBALLS W/ CHOPPED EGGPLANT & ZUCCHINI CAPONATA, TOMATO CREAM SUGO. | 18.
- Gf** SPINACI CALDI : WARM SPINACH SALAD, DRIED CRANBERRIES, ALMONDS, PECORINO ROMANO, LEMON INFUSED EVOO | 14.
- V** CAVOLETTI : BRUSSEL SPROUTS & CAULIFLOWER, ANCHOVY-LEMON CREAM, 18 YEAR OLD GIUSTI BALSAMIC | 14. ADD PANCETTA +3.
- VEAL BONE MARROW : ROASTED VEAL BONE MARROW, ITALIAN PARSLEY, CAPERS, & SHALLOTS, TOAST | 18.
- BRUSCHETTA CA' PUMMAROLA E MOZZARELLA : CROSTINI, MARINATED TOMATOES, MOZZARELLA, BASIL, EVOO | 16.
- SUPPLÌ NAPOLETANA : (3) FRIED ARBORIO RISOTTO BALLS, STUFFED W/ MOZZARELLA AND SERVED WITH AIOLI | 14.
- Gf** TRICOLORE : MIXED GREENS, ARUGULA, GRILLED ARTICHOKES, OLIVES, W/ BALSAMIC DRESSING | 14.
- Gf** CARCIOFI ALLA GRIGLIA : GRILLED ARTICHOKES WITH GARLIC, LEMON AND SERVED WITH AIOLI & ARUGULA | 16.
- V** OLIVE DELLA ZIA : HOUSE MIXED OLIVES OF CASTELVETRANO, CERIGNOLA, TAGGISCA. | 7.

Pasta fatta in casa

-OUR HOUSEMADE PASTAS ARE VEGAN & MADE USING 00 FLOUR AND ORGANIC SEMOLINA.
-OUR GLUTEN FREE GNOCCHI IS HAND ROLLED, SOFT IN TEXTURE (NEVER AL DENTE).

- V** ARRABBIATA : SPAGHETTI, SAN MARZANO D.O.P. TOMATO SUGO, BASI, GARLIC, DICED ONIONS, SPICY CALABRIAN PEPPERS. | 21.
- AGLIO E OLIO CON VERDURE : SPAGHETTI GARLIC CONFIT, CHOPPED EGGPLANT, ZUCCHINI, PEAS, BREADCRUMBS, PARMIGIANA | 21.
- BOTTARGA E VONGOLE : SPAGHETTI, SARDINIAN DRIED MULLET ROE, MANILA CLAMS, EVOO, & GARLIC | 36.
- IT'S NOT CARBONARA : FETTUCCINE, BUTTERNUT SQUASH, PECORINO, EGG SUGO & TOPPED W/ CRISPY BRUSSELS SHAVINGS | 26.
- CARBONARA SBAGLIATA : FETTUCCINE, PANCETTA, PECORINO ROMANO, BLACK PEPPER, EGG SUGO | 26. +SUB GUANCIALE +2
- RAVIOLI DI PISELLI : ASAIGO PEA RAVIOLI, PANCETTA, PEAS, PECORINO, MASCARPONE BECHAMEL, 18 YR BALSAMIC | 28.
- MACCARUNE CA VODKA : RIGATONI, SAN MARZANO DOP TOMATO-CREAM SUGO, GREEN PEAS | 24. ADD ITALIAN SAUSAGE +4.
- AMATRICIANA : BIGOLI, SAN MARZANO TOMATO SUGO, GUANCIALE, PECORINO ROMANO | 28.
- V** PUTTANESCA ALLA MARINARA : SPAGHETTI, TUNA CONSERVA, KALAMATA OLIVES, OREGANO, ANCHOVIE-TOMATO SUGO | 28.
- MALFADINE CON PESTO BASILICO : BASIL ALMOND PESTO W/ ZUCCHINI & SUN-DRIED TOMATOES 26. ADD CHOPPED SHRIMP +6.
- PASTA NORCINA : PENNE, CHOPPED CHICKEN, SUN DRIED-TOMATOES, CRIMINI MUSHROOM CREAM SUGO | 26.
- Gf** NERO DI SEPIA : SQUID-INK GNOCCHI, CHOPPED SHRIMP, SAUTÉED SPINACH, MASCARPONE CREAM | 28.
- Gf** GORGONZOLA : SPINACH GNOCCHI, CRIMINI MUSHROOMS, GORGONZOLA CREAM, TARTUFATA | 26.
- Gf** SORRENTINA : POTATO GNOCCHI, ITALIAN SAUSAGE, SAN MARZANO DOP TOMATO SUGO, FRESH MOZZARELLA & BASIL | 26.
- FRUTTI DI MARE : SQUID INK SPAGHETTI, MUSSELS, CLAMS, PRAWNS, CHOPPED EGGPLANT & ZUCCHINI, TOMATO SUGO | 42.
- TAGLIOLINE CON SALMONE E CAVIALE : FRESH TAGLIOLINI PASTA, SMOKED SALMON, BECHAMEL, TOBIKO | 31.

Secondi

OUR SEAFOOD IS EITHER SUSTAINABLY FARMED OR OCEAN FRIENDLY. NEARLY ALL OF OUR MEAT & POULTRY IS PURCHASED FROM LOCAL BAY AREA FARMS.

- Gf** PARMIGIANA DI MELANZANE : GRILLED EGGPLANT, SM TOMATO SUGO, MOZZARELLA, & SPINACH | 26. SUB BURRATA +6.
- COTOLETTA DI POLLO : PANKO BREADED CHICKEN CUTLET, PROVOLONE, CAPER PICCATA, ARUGULA, SHAVED GRANA PADANO. | 34.
- Gf** LA TAGLIATA : GRILLED HANGER STEAK, CRIMINI-GORGONZOLA CREAM, W/ SAUTÉED SPINACH & ROASTED POTATOES | 42.
- Gf** TROTA AL FORNO : WHOLE ROASTED BONELESS TROUT (SUSTAINABLE FARMED), SAUTÉED SPINACH, EVOO. | 28.
- Gf** PESCE DEL GIORNO : FISH OF THE DAY | AQ