



A San Francisco Taverna
838 Divisadero, San Francisco

SEASONAL NOTES

Winter is now in full swing and the rain will lead to the seasons best wild mushrooms . The colder soil temperatures will provide exemplary quality root vegetables, winter squash, and braising greens. We are also seeing the height of orchard fruits. Our Salumeria is packed with ready to eat cured meats, and as always, past season's preserves play an important role in the seasoning of our dishes.

PANE & SPUNTINI

Che Fico Sourdough	Tomales Bay	5
Farmstead butter, anchovy salt		
Focaccia	whipped mascarpone, Sicilian olive oil	9
Suppli	fried risotto, tomato, fontina	☆ 5
Crispy Pasta	flavors of puttanesca	5
Warm Olives	marinated with orange, chili, herbs	7
Giardiniera	carrots, fennel, cauliflower, celery, daikon	7

CONTORNI

Misticanza, Braised Greens, Olive Oil, Lemon, Chili Flake	11
Tierra Vegetables Farm Creamy Polenta, Parmigiano Reggiano	11
Wood Roasted Potatoes, Watercress Salad, Lamb Drippings	11
Wood Oven Roasted Kobocha Squash, Brown Butter, Saba, Sage, Hazelnut	11

ANTIPASTI

Chef's Selection of Salumi & Accoutrements	selection of Italian dry salumi, mortadella, coppa di testa	45
Selection of Italian Dry Salumi	coppa, finocchiona salami, lonza & Full Belly Farm quince, K & J Orchard pear	19
Mortadella	gnocco fritto, Stepladder Ranch avocado blossom honey	16
Coppa di Testa	WSR persimmon, fennel, WSR espelette	☆◇ 16
Chopped Salad	Star Route Farm little gem, treviso, finocchiona salami, smoked provolone, castelvetrano olives, chickpeas, italian vinaigrette	19
Market Insalata	Oya Organics wood fire roasted carrots, sprouted grain salad, page mandarin buttermilk dressing	19
Dirty Girl Produce Radicchio	Tomales Farmstead Creamery teleeka, Rainbow Orchard Honeycrisp apple, basil	☆ 21
Burrata	K&J Orchard pomegranates, Flying Disc Ranch barbi dates, Kashiwase Farm almonds	☆ 19
Cauliflower Sformato	Zuckerman Farms yukon gold potato, Périgord black truffle	16
Baja California Kanpachi Crudo	Peach Farms sudachi lime, olio verde, Toscana Farms fermented aji amarillo	22
Rossotti Ranch Veal Carne Cruda	pizza montanara, Périgord black truffle	24
Grilled Beef Heart	Star Route Farms variegata di lusia, bagna cauda	☆ 13

PRIMI

Triangoli	Tierra Vegetables Farm sunchoke, shallot, meyer lemon, chive	26
Bottoni	Zuckerman Farm honeynut squash, Rainbow Orchards Bartlett pears, brown butter, amaretti crumble	☆ 26
Bigoli Nero	dungeness crab, savoury clams, calabrian chili, parsley	28
Fusi Istriani	rabbit ragu, 24 month parmigiano reggiano	29
Tagliatelle al Ragù	bolognese, 40 month parmigiano reggiano	31

California Wild Fennel Campanelle	braised lamb sugo, pecorino romano	☆ 26
Lasagna	Périgord black truffle, white bolognese, 24 month aged parmigiano reggiano	42

PIZZE

San Francisco Margherita DOC	22
Brussels Sprouts, Pancetta, Ricotta	23
Mushroom, Sausage, Mozzarella, Calabrian Chili	23
Pineapple, Red Onion, Fermented Chili	22
add arugula 3 add oil cured anchovy 3 side of calabrian chili 1	

SECONDI

	Serves 2	Serves 4
Grilled Whole Branzino	45	
Marin Roots Farm nasturtium salsa verde, basil, lemon ☆		
Che Fico Wood Fired Chicken	33	56
agrodolce, chilies, onions, creamy polenta		
Slow Roasted Dry Aged Lamb Loin	52	85
Zuckerman Farms yukon gold potatoes, watercress salad, lamb drippings		
Llano Seco Crispy Skin Porchetta	49	
Full Belly Farms mizuna, Rainbow Orchard apple		

☆ : Reflective of Cucina Ebraica, the Jewish-Italian tradition
◇ : Ingredients sourced locally from our own Warm Springs Ranch



BICCHIERI

SPUMANTE & CHAMPAGNE

Sorelle Bronca Prosecco di Valdobbiadene Extra Brut <i>NV Veneto</i>	14/54
Cleto Chiarli Lambrusco di Sorbara 'Vecchia Modena' <i>2017 Emilia-Romagna</i>	13/50
Laherte Frères 'Ultradition' Extra Brut <i>NV Côteaux Sud d'Epernay</i>	21/85

BIANCO - WHITE

Oltotorrente Colli Tortonesi Bianco <i>2018 Piemonte (cortese, timorasso)</i>	15/57
Il Torchio Vermentino 'Il Bianco' <i>2017 Liguria (vermentino)</i>	14/52
Massican 'Annia' <i>2018 Napa Valley (ribolla gialla, tocai friulano, chardonnay)</i>	17/68
Slavček Vipavska Dolina Sivi Pinot skin contact <i>2018 Vipava Valley, Slovenia (pinot grigio)</i>	14/55
Caravaglio Salina IGT Malvasia Bianco Secco <i>2017 Sicilia (malvasia)</i>	15/58

ROSATO - ROSÉ

Proprietà Sperino Piemonte Rosato 'Rosa del Rosa' <i>2018 Piemonte (nebbiolo, vespolina)</i>	14/55
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ROSSO - RED

Ronchi Barbaresco <i>2016 Piemonte (nebbiolo)</i>	18/72
Widmann Vernatsch <i>2018 Alto-Adige (vernatsch)</i>	14/55
Le Ragnaie Toscana Rosso 'Troncone' <i>2016 Toscana (sangiovese)</i>	17/66
Madonna delle Grazie Aglianico del Vulture 'Liscone' <i>2014 Basilicata (aglianico)</i>	16/62
I Custodi Etna Rosso 'Pistus' <i>2017 Sicilia (nerello mascalese, nerello cappuccio)</i>	15/58

COCKTAILS

MARKET

Cucumber <i>swedish punsch, lillet rouge, housemade sour patch, green chile vodka</i>	16
Meyer Lemon <i>mint, prosecco, cognac</i>	16

CLASSICS

Dry Negroni <i>campari, sweet vermouth, orange bitters, dry vermouth, gin</i>	15
Lucano Manhattan <i>lucano amaro, dry vermouth, bourbon</i>	15
Death in the Afternoon <i>italicus, vermouth de chambéry, absinthe, soda</i>	15
Old Pal <i>gran classico, bitters, mezcal</i>	15

HOUSE

Grapefruit <i>oloroso sherry, barathier, amaretto, nutmeg, añejo tequila</i>	15
Salted Pineapple Low ABV <i>salt, lime, cardamaro</i>	10
Tamarindo <i>chamomile, jelenik fernet, ginger, angostura amaro, bourbon</i>	14
Bishop <i>mastika, centerba, spearmint, cassis, lime, mezcal</i>	14
Milk Punch <i>banana, pineapple, lime, cinnamon, long pepper, cognac</i>	15
Sloe and Spice <i>sloe gin, orange, cynar, jerbis amaro, quinquina, bourbon</i>	14
Cranberry <i>coffee bean, orange, zucca, braulio, bourbon</i>	15
Chamomile Spritz N/A <i>tea syrup, seedlip grove, soda</i>	10

B E E R

Fort Point KSA on Draft <i>Kolsch</i> 4.6%	5
Fort Point Animal in Can <i>IPA</i> 7.5%	7
Massican Birra Bianca - Westbrook Brewing Co. <i>Witbier</i> 5% 750ml	5gl/30btl
Del Ducato Torrente in Can <i>Italian Style Pale Ale</i> 7%	12
Del Ducato Nuovo Mattina <i>Italian Style Saison</i> 5.8%	12
Holy Ghost <i>Pilsner</i> 5.3%	9
Erdinger <i>Weissbeir</i> N/A	5
Petrus <i>Aged Pale Ale (sour)</i> 7.3%	8
Death and Taxes <i>Black Lager</i> 5.8%	