

## Starters

Marinated olives: peranzana, green cerignola, san remo and gaeta 4  
Zuppa of farro, savoy spinach, spring garlic and escarole with pecorino riserva 8  
Burrata with olive oil, sea salt and crostini 11  
Arugula and strawberry salad with candied walnuts and pecorino monteporo 9  
Gem lettuce and radishes with ricotta salata and anchovy vinaigrette 9  
English and snap pea salad with frisee, tarragon, chives, caciocavallo and crostini rotti 10  
Terrina of guinea hen with pickled huckleberries 12  
Braised artichokes with hand pulled mozzarella, toasted pistachios and olio novello 14  
Bresaola with shaved asparagus, peppergrass and pecorino canestrato 12  
Bruschetta with ricotta, english peas, mint and lemon salt 9  
Local albacore conserva with dried fava bean puree, bitter greens, garlic and croccantini 12  
Trippa napoletana with onions, tomato, white wine and breadcrumbs 10  
House-cured salumi with pickles and grissini 16|26  
Prosciutto tasting: La Quercia speck and berkshire prosciutto 16

## Pizza (\$4 for prosciutto di Parma \$4 for pancetta \$2 for arugula \$2 for an egg)

Marinara - tomato, oregano, garlic, olive oil 12  
Romana - tomato, oregano, garlic, anchovies, black olives, calabrian chiles, olive oil 13  
Margherita - tomato, mozzarella, grana padano, basil, olive oil 15  
Cavolo - tomato, garlic, chilies, grana padano, lacinato kale, smoked mozzarella, olive oil 16  
Salsiccia - tomato, mozzarella, fennel sausage, spring onions, grana padano, garlic, chiles, olive oil 18  
Asparago - ricotta, asparagus, sea salt, pecorino riserva, olio di corona 16  
Bianca - mozzarella, grana padano, green olives, basil, chiles, garlic, olive oil 16  
Funghi - mushrooms, smoked mozzarella, grana padano, garlic, oregano, dandelion greens, olive oil 18

## Pasta

Maccaronara with ragu napoletana and house-made ricotta salata 10|18  
Squid ink tonnellari with Fort Bragg sea urchin, cherry tomatoes, fennel and chiles 13|21  
Grano arso cavatelli with pork heart sugo, black trumpet mushrooms and grana padano 11|19  
Paccheri with asparagus passato, lemon and pecorino riserva 11|19

## Entrees (these items come with your choice of side dish)

Chicken meatballs with roasted cherry tomato sauce, black peppercorns and grana padano 22  
Berkshire pork chop with strawberry mostarda and toasted hazelnuts 28  
Lucky Dog Ranch sirloin steak with braised kale and green garlic 26  
Petrale sole and manila clams with agretti, spring onions, fennel and chiles 24

## Sides \$6

Roasted Anson Mills polenta  
Cannellini beans with garlic and oregano  
Roasted potatoes with pickled red onions and capers  
Braised chard with pinenut and currant soffritto  
Spring chicories with lemon vinaigrette

Bread served upon request

A 4% surcharge will be added to your check to support San Francisco health and labor ordinances