



## ANTIPASTI

### BARBABIETOLA MISTA ARROSTITA | 14

roasted baby beets, house made ricotta, hazelnut gremolata

### POLPO | 22

braised baby octopus, marble potato, arugula, sherry vinaigrette

### INSALATA DI STAGIONE | 16

mixed baby lettuce, shaved seasonal vegetables, golden balsamic vinaigrette

### ZUPPA DI ZUCCA | 14

creamy heirloom gourd soup, pickled beet tops, brown butter pepita, sage

### CARPACCIO DI MANZO | 20

thinly sliced beef, sundried tomato & arugula pesto, oregano, grana padano "gelato"

### PROSCIUTTO E PERA | 16

24 month Prosciutto di Parma, mix of pear varieties

### INSALATA DI CONTORNO | 6

## PRIMI

### SPAGHETTI AL NERO DI SEPIA | 24

squid ink spaghetti pasta, squid, uni butter

### LINGUINE COZZE VONGOLE | 25

linguine pasta, manila clams, mussels, cherry tomatoes, aleppo pepper

### PACCHERI BOLOGNESE | 21

paccheri pasta, pork & veal ragù

### CRESTA DI GALLO AL PESTO DEL SUD | 17

cresta di gallo pasta, walnut-parsley pesto, pecorino romano

### AGNOLOTTI DI MELANZANE | 26

stuffed egg pasta, eggplant, ricotta, cherry tomato

### FUSILLI CACIO E PEPE | 19

fusilli pasta, mixed peppercorn pan sauce, parmigiano reggiano

## SECONDI

### MAIALE RANCHO LLANO SECO | 30

roasted pork loin, roasted foraged mushrooms, baby leeks, marsala reduction

### LINGCOD CON CARCIOFI | 30

roman-judean baby artichokes, fregola sarda, light artichoke brodo

### CREMA DI POLENTA E UOVA | 23

creamy polenta, poached organic egg, roasted seasonal vegetables

### THE IMPOSSIBLE™ BURGER | 16

spicy mayo, red onion, tomato, lettuce on a poppy seed potato bun with marble potatoes

## PIZZA

- additional or substitution of ingredients at extra cost -

### MARGHERITA | 15

mozzarella, EVOO, basil

### HOT SWEET HOT | 18

EVOO base, house made n'duja, smoked scamorza, pears

### D'AMATRICE | 18

guanciale, red onion, pecorino, black pepper

### EMILIANA | 20

mozzarella, prosciutto di Parma, parmigiano reggiano, arugula

### SOPHIA | 20

smoked scamorza, foraged mushrooms, roasted garlic

### SICILIANA | 18

oregano, red onion, anchovy, pecorino, green onion

### CALZONE | 18

san marzano tomato, mozzarella, sausage, ricotta, baby beet greens

### VERDURE | 18

evoO base, mozzarella, marinated artichoke, sun-dried tomato, olives

Please enjoy the ingredients raised, foraged, and caught by our friends that share our commitment to serving great food

**Stanford Educational Farm**

**County Line Harvest**

**Straus Family Creamery**

**Glaum Egg Ranch**

**Laura Chenel Cheese**

executive chef | Nativ Geiger

**We proudly make all of our pasta, bread, and pizza dough in house**

\*20% gratuity will be automatically applied to parties of 8 or more

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

dinner 10.17.17

**SPUMANTE**

		GLASS	BOTTLE
CLERA   Drusian Prosecco Superiore Brut Valdobbiadene – VENETO, IT	NV	12	42
CHAMPAGNE   Lassalle J. Champagne Brut 1er Cru - CHAMPAGNE, FR	NV	20	60

**BIANCO**

		GLASS	BOTTLE
VERMENTINO   Canayli di Gallura Superiore - SARDEGNA, IT	2012	15	55
GEWURZTRAMINER   Thomas Fogarty Gewurztraminer, California, Monterey, USA	2013	10	40
PINOT GRIS   Astrolabe – MARLBOROUGH, NZ	2011	11	45
CHARDONNAY   Cannonball – HEALDSBURG, CA	2014	13	48
MANZONI   Serése Manzoni Bianco – LOMBARDIA, IT	2016	15	55

**ROSATO**

		GLASS	BOTTLE
ANGELS & COWBOYS   Sonoma County – HEALDSBURG, CA	2016	9	34

**ROSSO**

		GLASS	BOTTLE
AGLIANICO   Fattoria Alois Campole, CAMPANIA, IT	2013	15	55
VALPOLICELLA   Venturini Valpolicella Classico – VENETO, IT	2015	13	48
NEGROAMARO   Tenute Rubino Marmorelle Rosso Salento, PUGLIA, IT	2013	12	45
MONTEPULCIANO   Fattoria del Cerro Vino Nobile, TOSCANA, IT	2015	13	48
SUPER TUSCAN   Le Sughere di Frassinello Maremma Toscana, TOSCANA, IT	2013	16	60
REFOSCO   Ronchi di Cialla Refosco, FRIULI, IT	2015	15	55

**BIRRA**

KOLSCH   Freewheel   5.0% – REDWOOD CITY	16 oz		8
IPA   Freewheel   6.8% – REDWOOD CITY	16 oz		8
AMBER   Freewheel   5.0% – REDWOOD CITY	16 oz		8
IPA   Fieldwork   7.0% – BERKELEY	16 oz		8
CIDER   South City   5.5% – SAN BRUNO	12 oz		7

**HOUSE COCKTAILS**

Bar Manager | Massimo Stronati

GEORGIE BEST – strong – | 18

kilchoman machir bay, meyers fresh lemon juice, honey thyme mix, sherry fino dried tomatoes infused, angostura bitters, aphrodite bitters

BALSAMIC VINEGAR NEGRONI BARREL AGED – medium – | 18

cocchi storico torino, bitter campari, tanqueray london dry gin, aceto balsamico di Modena

BASILICIOUS – medium – | 15

hendricks gin, chili peppers, meyers fresh lemon juice, basil leaves, EVOO

YELLOW SUBMARINE – medium- | 17

oakland gin N.5, sherry fino, galliano, celery bitters \*by Ago Perrone The Connought London

NEGRONI DEL PROFESSORE – strong – | 18

vermouth del professore classico, campari, tanqueray london dry gin, bergamot bitters \*by The J.T Project Rome

IMPROVED 75 FRENCH- medium- 16

gin, fresh lemon juice, simple syrup, champagne, st.germain

PINEAPPLE TOMMY'S MARGARITA – medium – | 14

tequila infuse with roasted pineapple, fresh lime juice, organic agave syrup, basil leaves

LEO- strong – | 16

mezcal joven, vermout del professore, amaro lucano, orange bitters

FARM MAITAI – medium – | 14

homemade falernum vina, fresh lime juice, organic passion fruit syrup, dry curacao, pineapple rum, reserva anejo ron, edible flower

IMPROVED HANKY PANKY – strong – | 15

cocchi storico di torino, plymouth gin, fernet branca, chamomille bitters

ITALICUS SPRITZ – light- | 15

italicus rosolio di bergamotto, prosecco, soda water, mint spring

THE DAILY SPECIALS | ✨

Ask our bartender's special choice