

## Antipasti

- Warm Olives w/ lemon & chilies \$7                      Warm Medjool Dates w/ dolce gorgonzola & balsamic condimento \$8
- Fried Arancini w/ smoked mozzarella & spicy tomato sauce \$9
- Burrata w/ sugar snap peas, shaved asparagus, chili oil & fennel pollen crackers \$15
- Lamb & Pork Meatballs w/ Greek yogurt & pistachio salsa verde \$15
- Baby Kale w/ avocado, farro, watermelon radish & green goddess dressing\* \$12/\$24
- Wild Arugula w/ beets, fennel, Cypress Grove goat cheese & pistachios \$12/\$24
- Little Gem Lettuces w/ Medjool dates, kumquats & shaved truffled pecorino \$12/\$24
- Crunchy Harissa Spiced Carrot Salad w/ mint, black sesame tahini yogurt & sesame seeds \$10
- Marinated Broccoli di Ciccio w/ preserved lemon, white anchovy & pecorino romano \$10

## Pastas & Roast

- House Made Ricotta Cavatelli w/ asparagus, snap peas, preserved lemon, herbed butter & Parmigiano \$17
- Rigatoni w/ nduja (Calabrian chorizo), tomato sauce, roasted mushrooms & Parmigiano \$16
- Mary's Chicken Breast w/ herbed aioli, grilled little gem lettuces, avocado, grapefruit, fennel & shaved radish \$22

## Pies

- Margherita- tomato, fresh mozzarella & basil \$15
- Moto- tomato, Calabrian chilies, portobello mushrooms, red onion, sweet Italian sausage & mozzarella \$17
- Four Cheese - herbs, ricotta, aged Italian provolone, dolce gorgonzola & pecorino \$15
- 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
- Puttanesca - tomato, olives, capers, chilies, anchovies, red onion & aged Italian provolone \$17
- Wild Nettles w/ Olli pancetta, portobello mushroom, red onions & aged Italian provolone \$19
- Italian Hero - mortadella, smoked prosciutto, pepperoni, provolone, red onion, shredded lettuce & pepperoncini \$22
- The Kale Mary - baby kale, tomato, portobello mushrooms, preserved lemon, chilies & mozzarella \$16
- Asparagus w/ preserved lemon, chili flakes, ricotta, pancetta & mozzarella \$19
- Star Anise Rubbed Pork Belly w/ Balakian white peach, balsamic onions, fresh mozzarella & micro basil \$24

## 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*