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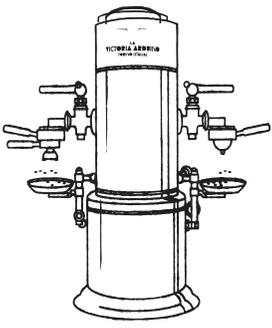
MARINATED OLIVES	5
EGG TONNATO	7
MOSCARDINI	9
CRISPY PIG TAILS	8

DINNER

FRIED S.F. ANCHOVIES	
Chili-Caper Sauce, Lemon	13
LOCAL HALIBUT CRUDO	
Senise Pepper, Marjoram, Fried Capers	17
CAESAR SALAD	
Little Gems, Fresno Chili, Lemon Breadcrumbs	12
MARKET SALAD	
Wild Oregano Vinaigrette, Toasted Pumpkin Seeds, Parmesan	13
LAMB MEATBALL	
First Of The Season Squash, Romesco Sauce	17
GRILLED POLENTA	
Roasted Mushrooms, Mascarpone, Parmesan	19
BUCATINI	
Tomato, Guanciale, Chili	19
RIGATONI	
Puttanesca, Garlic, Marjoram, Chili	18
GEMELLI	
Genovese Basil Pesto, Potatoes	18
LUMACONI	
Prosciutto Cream, English Peas, Lemon Breadcrumbs	20
FLANNERY 30 DAY DRY AGED RIBEYE	
Grilled Little Gems, Horseradish Creme Fraiche	MP
DUROC PORK LOIN	
Pecorino Fonduto, Braised Fennel, Celery Salad	28
MONTEREY KING SALMON	
Baked On A Fig Leaf, Farro, Fava Beans, Minty Yogurt	33
ROASTED CHICKEN FOR 2 (allow for approximately 1 hour)	
Ricotta, Pine Nuts, Marsala	48
MARKET BROCCOLI	
Bagna Cauda, Lemon	11
CRISPY POTATOES	
Herb Vinaigrette, Parmesan, Fennel Pollen	11

Consuming raw or undercooked meats, seafood & eggs may increase your risk of foodborne illness.

A 5.5% surcharge will be added to your bill to help offset the cost of SF business mandates.



CLASSICS

OLD PAL13

Bourbon, Campari, Dry Vermouth

CORPSE REVIVER14

Gin Lemon, Orange Curacao, Aromatized Wine, Absinthe

BLOOD AND SAND14

Scotch, Cherry Heering, Orange, Vermouth

OAXACAN OLD FASHIONED14

Tequila, Mezcal, Chocolate-Chili Bitters, Cane Syrup

TOKI HIGHBALL13

Suntory Toki Japanese Whiskey, Soda, Lemon Oil

SIGNATURES

HOUSE ESPRESSO MARTINI16

Tartine Espresso, Vodka, Nardini Amaro, Coffee Liqueur

BRIGHTEST BULB14

Gin, Aromatized Wine, Tart Fennel Juice, Fennel Seed Syrup

GARDEN SANGRIA14

White Wine, Meyer Lemon, Grappa, Italian Herbs

TOSCA MARTINI14

Frozen Gin, Dry Vermouth, Lemon Zest, Hand-Cut Cube

ROMA NORTE14

Reposado Tequila, Granada Vallet, Hibiscus, Cinnamon, Lime

EAST OF ITALY15

Mezcal, Pineapple Amaro, Ginger-Tumeric Syrup, Lemon

GODFATHER No. 214

Scotch, Amontillado, Maraschino, Amaretto, Bitters

DRAFT BEER

FACTION IPA 6.5%, San Francisco7

FORT POINT KSA 4.7% San Francisco6

EVIL GOAT BOCK 6.66% San Francisco7

OLD RASPUTIN STOUT 9% Fort Bragg8

BOTTLES & CANS

SCRIMSHAW PILSNER 4.7%, Fort Bragg6

MISSION HEFEWEIZEN 5.3%, San Diego6

GOLDEN STATE CIDER 6.9%, Sebastopol8

ALMANAC STRAWBERRY HOPCAKE 6.7%, CA14

WINES BY THE GLASS

SPARKLING

CHARDONNAY/PINOT NOIR Contratto, *Metodo Classico* Brut Piemonte 201217 / 68

PROSECCO Ruge, 'Primario' Prosecco di Valdobbiadene Veneto 2017 13 / 52

LAMBRUSCO Paltrinieri 'Radice' Lambrusco di Modena Emilia Romagna 201714 / 56

WHITE

SAUVIGNON BLANC BLEND Črnko, 'Jareninčan' Stajerska Slovenia 2017.....12 / 48

PINOT GRIGIO Venica & Venica, 'Jesera' Collio Friuli-Venezia Giulia 201715 / 60

CHARDONNAY Scribe, Carneros 201614 / 56

FIANO Cantina del Barone 'Paóne' Campania 201716 / 64

ROSÉ

SCHIAVA/BARBERA/SANGIOVESE Arcari e Danesi, 'Grace' Lombardia 2017 12 / 42

RED

NERELLO MASCALESE Etnella, 'Tracotanza', Etna, Sicilia, 2016 18 / 72

BARBERA Iuli, 'Umberta', Piemonte 2017 14 / 56

MONTEPULCIANO/SANGIOVESE San Lorenzo, 'Il Casolare' Le Marche 2017 13 / 52

GRENADE BLEND Ampeleia 'Kepos' Costa Toscana Toscana 2016 15 / 60

AGLIANICO DEL VULTURE Madonna Delle Grazie, 'Liscone' Basilicata 201315 / 60