

STARTERS

- House-marinated olives 4
- Little Gems, heirloom apples & walnuts 7
- Last of the season heirloom tomatoes, croutons & nduja vinaigrette 12
- Chicory greens, bagna cauda & Musette pecorino 12
- Cured local King salmon, shaved vegetables & lemon vinaigrette 15
- Albacore crudo, tonnato sauce & smoked quail egg 16
- Sweetbreads, Roman fermented chicories & pistachios 17
- Boccalone Ibérico di bellota lardo, Kadota figs, hazelnuts & rose thyme 16
- Boccalone salumi platter: Piglet 14/Sow 23/Boar 38

PASTAS & GRAINS

- Handkerchief pasta & rustic pork ragù 16/10
Chef's special with sizzled duck egg, add 4
- Spaghettini, Sardinian cured tuna heart, egg yolk & parsley 17/11
- Mostaccioli, sausage, shellfish & brassicas 17/11
- Nettle cavatelli, braised goat & Kabocha squash 17/11
- Strozzapreti, Brussels sprouts, pancetta, Parmesan & rosemary 17/11
- Chanterelle & acorn squash farrotto, cipollini & greens 17/11

ENTREES

- Grilled pomegranate-marinated Cornish game hen, Treviso & onions 26
- An "apology letter": Scallops, sea urchin, cauliflower & lardo 31
- Pork belly, heirloom apples, turnips, roasted shallots & lacinato kale 27
- Lamb in "Five Shades of Hay" 27

SIDES

- Duck fat-roasted cauliflowers, chilli & mint 6
- Braised & grilled greens, garlic & anchovy 5
- Plate of Frantoio Olivestri DOP extra virgin olive oil 3

Leg of Beast or Whole Pig Dining (advance booking required; please inquire)

Complimentary house-filtered still or sparkling Hetch Hetchy water

A service charge of 5% added to each check enables us to share the rewards of service with our kitchen employees; please feel free to adjust your gratuity.

*A gratuity of 15% will be added for groups of six or more persons. Corkage fee: 25 per 750ml.

FLIGHTS

Mystery Flight

Taste three well-made Italian wines
16

Foot of the Mountain

Barbera d'Alba 2009, Matteo Correggia
Dogliani Maioli 2009, Anna Maria Abbona
Barbaresco Montefico 2006, Carlo Giacosa
20

Exploring Italy

Valdobbiadene Prosecco Superiore Extra Dry N.V., Drusian
Verdicchio dei Castelli di Jesi Classico Superiore 2009, Bucci
Cannonau di Sardegna Sonazzos 2008, Gostolai
Brunello di Montalcino 2006, Castiglion del Bosco
25

BEER

Pilsner Urquell	5
Almanac Citrus Extra Pale Ale	7
Anchor Steam Beer	5
Karl Strauss Tower 10 IPA	5
Almanac Spring 2012 Fennel Biere de Mars (10 oz/750 ml)	10/20
Anchor Porter	5
Liefman's Cuvee Brut Cherry Ale (5oz/10 oz/750 ml)	6/11/21

VERMOUTH & SHERRY

Martini & Rossi Bianco or Rosso	7
Punt e Mes	7
Carpano Antica Formula	10
Dry Amontillado Los Arcos N.V., Lustau	9

SOFT DRINKS

Lavender Lemonade	3.5
Aranciata, Limonata, Sanbittèr	3
Fentiman's Curiosity Cola	4.5
Fentiman's Dandelion & Burdock Soda	4.5

SPARKLING

	Region	Glass	2.5 oz
Valdobbiadene Prosecco Superiore Extra Dry N.V., Drusian	Veneto	9	5
Il Ciarliero 2010, Fattoria Colmone della Marca (Vernaccia Nera)	Marche	9	5

WHITE & ROSÉ

	Region	Glass	2.5 oz	1/2 I
Delicate & Crisp Roero Arneis Camestrè 2011, Marco Porello	Piedmont	9	5	30
Inzolia 2011, Cantine Barbera	Sicily	9	5	30
Dry & Aromatic Costa della Sesia Rosato Majoli 2011, Tenute Sella (Nebbiolo)	Piedmont	10	5.5	33
Pignoletto Superiore 2011, Vigneto San Vito	Emilia Romagna	9	5	30
Cinque Terre 2011, Cooperativa Cinque Terre (Bosco, Vermentino, Albarola)	Liguria	10.5	5.5	35

Complex & Rich

Verdicchio dei Castelli di Jesi Classico Superiore 2009, Bucci	Marche	11	6	38
Fiorfiore 2010, Roccafiore (Grechetto)	Umbria	10.5	5.5	35

RED

	Region	Glass	2.5 oz	1/2 I
Light to Medium Bodied Schiava 2011, Weingut Niklas	Alto Adige	9	5	30
Barbera d'Alba 2009, Matteo Correggia	Piedmont	9	5	30
Cannonau di Sardegna Sonazzos 2008, Gostolai	Sardinia	9	5	30

Medium to Full Bodied

Cisterna d'Asti Santa Lucrezia 2009, Fratelli Povero (Croatina)	Piedmont	10.5	5.5	36
Dogliani Maioli 2009, Anna Maria Abbona (Dolcetto)	Piedmont	10.5	5.5	36
Etna Rosso 2002, Azienda Vinicola Calabretta (Nerello Mascalese, Nerello Cappuccio)	Sicily	11.5	6	39

Rich & Full Bodied

Barbaresco Montefico 2006, Carlo Giacosa (Nebbiolo)	Piedmont	18.5	9.5	67
Brunello di Montalcino 2006, Castiglion del Bosco (Sangiovese Grosso)	Tuscany	18	9.5	65
Grifola 2007, Poderi San Lazzaro (Montepulciano)	Marche	16	8.5	59

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We accept Visa, MasterCard & American Express. We do not accept personal checks. A gratuity of 15% will be added for groups of six or more.

Corkage fee: 25 per 750ml.

DESSERTS & CHEESE

Medjool date cake, yogurt mousseline
& gingered pears 7.5

Cinnamon panna cotta & poached apples 7

Goat cheese mousse, walnut cake & grape sorbetto 8.5

Dark chocolate crema, Meyer lemon, salted shortbread
& olive oil sorbetto 9

Prickly pear-rosé float & pistachio macaroon 8

DESSERT WINES

Moscato d'Asti Sori Del Re 2011, Degiorgis 9

Brachetto Birbét 2011, Cascina Ca' Rossa 9

Arzimo Recioto di Soave 2009, La Cappuccina 13

Vin Santo 2007, Badia di Morrona 12

Primitivo di Manduria Dolce Naturale Nonna 2007, Bosco 9

Dessert Wine Mystery Flight 16