

TRATTORIA SERVINO & ENOTECA BAR

- EST 1977 -

CRUDI

CHILIPEPPER ROCKFISH.....	20
mango, lime, cilantro	
AHI TUNA TARTARE.....	21
caper, red onion salsa, crostini	
CARPACCIO DI MANZO.....	18
beef, arugula, truffle oil, parmigiano	

PANE

CROSTINI DI ZUCCA.....	16
burrata, delicata squash, balsamico	
HOUSE BAKED FOCACCIA.....	10
rosemary, maldon sea salt, polifermo olive oil	

ANTIPASTI

BUFALO MOZZARELLA E ENDIVA.....	19
endive, radicchio, olive relish, pea shoots	
BARBABIETOLE E CAPRINO.....	17
beet, romano bean, goat cheese, hazelnut	
GRANCHIO E CICORIA.....	28
dungeness crab, puntarelle, poached potato	
PROSCIUTTO SAN DANIELLE.....	19
20 month prosciutto, arugula, carta di musica	
GAMBERI TEMPURA.....	20
pacific shrimp, frisee, salsa verde	
FRITTO MISTO.....	19
calamari, broccoli, garlic aioli	
POLPETTINE AL POMODORO.....	16
beef meatballs, tomato ragu, crostini	

INSALATE

LITTLE GEM.....	16
'cesare' dressing, focaccia croutons, parmigiano	
STAR ROUTE.....	15
garden lettuce, asian pear, ricotta salata, hazelnut	

PRIMI

Substitute house made gluten-free tagliatelle pasta \$2	
GNOCCHI DI SPINACI CON FUNGHI.....	24
chantarelle, thyme, pecorino crotonese	
RAVIOLINI AI FUNGHI.....	26
shitake, crimini, brown butter, rosemary, thyme	
AGNOLOTTI DI ARAGOSTA.....	32
lobster, pancetta, leeks, lemon, cream	
FETTUCCINE GAMBERI.....	27
pacific shrimp, chard, spicy 'Nduja sausage spread	
TAGLIOLINI NERI ALLA VONGOLE.....	28
squid ink noodle, manila clams, parsley	
TORTELLONI DI POLLO.....	27
sundried tomato, spinach, cream	
PAPPARDELLE FILETTO.....	28
8 hour braised beef tenderloin ragu, parmigiano	
TORCHIO SALSICCIA.....	25
sausage, broccolini, calabrian chili, pecorino	

SECONDI

MCFARLAND SPRING TROUT.....	39
thyme, lemon butter, fregola, fennel	
POLLO ARROSTO.....	36
roasted half chicken, herbs, broccolini	
PICCOLA FIORENTINA.....	49
16oz 'Florentine' steak, radicchio, potato	
MILANESE DI MAIALE.....	38
breaded Sonoma pork chop, apple, insalatina	

CONTORNI

BRUSSEL SPROUTS.....	12
speck prosciutto, parmigiano	
FAGIOLINI AL BALSAMICO.....	11
cannellini beans, celery, red onion, balsamic	
ARUGULA E FINOCCHIO.....	11
wild arugula, fennel, pine nuts, lemon	

We cook & prepare food from the finest purveyors of seasonal & organic produce, meat & seafood. Ask to learn more.
Consumption of raw or uncooked foods may increase your risk of food-borne illness.

20% gratuity added to tables of 6 or more | \$30 corkage per 750ml bottle

SEASONAL COCKTAILS

AMALFI SPRITZ.....	15
Housemade Limoncello, Prosecco, Soda	
SICILIAN TRUST.....	16
Vodka, Sicilian Prickly Pear Syrup, Genepy	
SIGNORA PALOMA.....	17
Blanco Tequila, Aperol, Agave, Grapefruit	
STELLA BIANCO.....	17
Gin, Luxardo Bianco, Dos Deus Vermouth	
JIMMY SCHNOOCK.....	17
Bourbon, Amaretto, Chocolate Bitters	

LIQUORI ITALIANI DI CHINATI VERGANO

Former chemist, Mauro Vergano, went on to study enology and viticulture before mastering his own renditions of the classic *Piemontese-style Rosso Americano* and *Bianco Vermouth*, as well as a unique *Chinato of Moscato*. Using the finest ingredients and sourcing the region's best base wines, the Vergano lineup of small production Liquori have become the benchmark of Italy.

APERITIF

MAURO VERGANO <i>American Rosso</i>	14
Grigliolino, Piemonte 'NV	
*on the rocks, splash soda, sliced orange.....	

VERMOUTH

MAURO VERGANO <i>Vermouth Bianco</i>	13
Cortese & Moscato d'Asiti, Piemonte 'NV	
*on the rocks, tonic, lemon peel.....	

CHINATO

MAURO VERGANO <i>Chinato 'Luli'</i>	16
Moscto d'Asti, Piemonte 'NV	
*served chilled, neat	

BEER & CIDER

POND FARM BREWING, <i>San Rafael 16oz</i>	11
San Rafael Lager 4.8% / Devils Gulch Hazy IPA 6.8%	
BEST DAY BREWING, <i>Sausalito 12oz</i>	8
KOLSH <i>Non-Alcohol</i> / West Coast IPA <i>Non-Alcohol</i>	
GOLDEN STATE CIDER, <i>Sonoma County 16oz</i>	10
'BRUT' Dry Apple Cider 6.3%	

ZERO PROOF

SIR GIMLETTE.....	12
Seedlip 'Garden', lemon, basil, soda	
HAVANA NIGHTS.....	12
Seedlip 'Spice', mint, soda, lime	
LIMONATA ROSA.....	10
Squeezed lemon, cherry, soda	

VINI ITALIANI

SERVED as a 6oz GLASS  or 750ml BOTTLE 

FRIZZANTE

LUIGI GIUSTI, <i>Brut Rose 'Bolla Rosa</i>	16/64
Lacrima, Marche 'NV	
STEFANAGO, <i>'24' Brut Blanc de Blanc</i>	19/76
Chardonnay/Riesling, Lombardia 'NV	

BIANCHI & ARANCIONE

CIRO PICARIELLO, <i>'Irpinia'</i>	16/64
Fiano, Campania '22	
BISSON, <i>'Vignerta Portofino'</i>	18/72
Vermentino, Liguria '23	
CANUS, <i>'Colli Orientali'</i>	19/76
Friulano, Friulli-Venezia Giulia '21	
LA COLOMBERA, <i>'Dethona' Colli Tortonesi</i>	18/72
Timorasso, Piemonte '22	
DENAVOLO, <i>'Catavela' (skin contact)</i>	16/64
Malvasia+, Emilia-Romagna '19	

RAMATO & ROSATO

FERLAT SILVANO, <i>'PG Rosa'</i>	17/68
Pinot Grigio, Friulli-Venezia Giulia '22	
LI VELI, <i>'Askos' Salento Rosato</i>	16/64
Susumaniello, Puglia '23	

ROSSI

FORADORI, <i>'Lezer'</i>	16/64
Teraldago, Alto-Adige '23	
GURRIERI, <i>Terre Siciliane</i>	17/68
Frappato, Sicilia '22	
FONGOLI, <i>Montefalco Rosso</i>	18/72
Sangiovese/Montepulciano+, Umbria '20	
DIEGO CONTERNO, <i>Barolo</i>	25/100
Nebbiolo, Piemonte '20	
TOLAINI, <i>'Valdisanti' Super Tuscan</i>	21/84
Cabernet Sauvignon+, Toscana '20	