

## OFFSPRING at the FARRER BUILDING

OYSTERS on the HALF SHELL with LAMBRUSCO-PEPPERCORN mignonette

-> or warmed in our wood oven with fermented chile butter... 1/2 doz 22/doz44

ROMAN STYLE NUTS almonds, olive oil and rosemary 7

OUR GIARDINIERA salumi, olives, pickles, sheep cheese 10

THE BRINEY BOARD smorgasbord of smoked, pickled, and cured seafood 27

BAY SCALLOP CRUDO piquillo pepper, bittercress and bearss lime oil 18

MANILA CLAMS fermented espelette butter, white wine, fennel 23

SPRING CITRUS & MARINATED CELERY ROOT persian mint, marash, olives, pistachio 15

SLOW COOKED LEEKS pinenuts, whipped goat cheese, golden raisins, crispy capers, lemon 14

SALAD of WINTER GREENS meyer lemon, good olive oil, ricotta salata 14

CAULIFLOWER "CAESAR" parmigiano, cured yolk, bread crumbs 15

PROSCIUTTO DI PARMA sliced and simple 13

## PIZZA

STRACCIATELLA 23  
our cheese pizza- smokey tomato, oregano from our garden

PROSCIUTTO & POTATO 23  
leeks, kraut, provolone, parmigiano reggiano

PUTTANESCA 26  
tomato, capers, olives, white anchovy

SUNCHOKE & MEYER LEMON 24  
pennyroyal goat cheese, fior di latte, sweet onions

## PLATES & PASTAS to SHARE

GNOCCHI ALLA ROMANA 23  
tomato butter, piment d'ville

LUMACHE con RAGU 27  
pork sausage, sicilian oregano, parmesan

CAMPAGNELLE CON ASPARAGUS 28  
taleggio, ramps, green garlic, black pepper

BRAISED LAMB SHANK en VINO 42  
gigante beans, citrus, crushed olives

CALIFORNIA PETRALE SOLE  
papas, salsa verde 38

## BEER

draft- italian pilsner, humbolt regeneration	8
draft- hazy ipa, redwood curtain	8
anbai ale, hitachino	10
death and taxes, moonlight	8
provacative whisper pale ale, moonlight	8
lunatic lager, moonlight	8
pliny the elder, russian r. brewing	11
isaac birra baladin	12
petrus aged belgian sour ale	10
dutchess de bourgogne belgian ale	13
steffi pilsner, hanabi 500 ml btl	20

## CIDER

sur la mer cider, drew 500ml btl	28
king david, philo apple farm 750ml btl	28

## WINES BY THE GLASS

lambrusco, cleo chiarli 'vecchia mod.'	13
'22 sauvignon blanc, pennyroyal	14
'21 txakolina rose', camino roca	13
'19 pinot noir, av blend, handley	15
'21 toscano, ornellaia 'le vote'	15
'21 nebbiolo, vietti 'perbacco'	18

## WINES BY THE BOTTLE

### SPARKLING

NV brut, roederer	58
NV brut rosé, vigna dorada, franciacorta	66
NV gamay rosé, serol 'turbulent'	54
lambrusco, cleo chiarli 'vecchia mod.'	43
prosecco, valdobbiadane 'rustico' docg	48
'20 marie courtin, 'resonance'	165

## ROSE

'21 txakolina, camino roca	44
'22 chinon, charles joguet roca chintion	50
'22 bandol, domaine tempier	108
'22 old vine carignan, minus tide	54
'22 touriga nacional bld, arnot-roberts	57
'22 pinot noir, scribe 375ml can	22

## WHITE

'22 arneis, vietti	54
'22 pinot grigio, bruno verdi	50
'22 cortese, la raia gave 'pleo'	42
'22 sauvignon blanc, pennyroyal	48

## RED WINE by the BOTTLE

'22 sangiovese friulano, ryme	50
'22 zinfandel nouveau, onward	50
'22 trousseau, arnot roberts	78
'19 pinot noir, handley	60
'22 drew 'fogeater'	92
'19 black kite 'kite's rest'	96
'21 signal ridge, 'mendocino ridge'	125
'21 barbera, navarro	60
'22 malbec, bonnigial-bodet 'diablicot'	48
'20 dolcetto d'alba, brovia	50
'21 tempranillo, antidoto	57
'23 'the field blend syrah, drew	72
'21 crozes-hermitage, m. graillet 'equinoxe'	56
'18 carignano, capezzana	72
'20 barbaresco, de forville	72
'21 nebbiolo, vietti 'perbacco'	70
'21 toscano, ornellaia 'le vote'	60
'19 barbara, giuseppe mascarello	107

## SPRITZ, APERITIFS & DIGESTIFS

served neat, on ice, or with soda water

\* add sparkling wine \*+5

fiori spritz, straightaway 250ml can	12
vermouth, mata- blanco (3.5oz)*	12
vermouth, elena penna di torino superior (3.5oz)*	16
cap Corse blanc, mattei blanc (3.5oz)*	9
cocchi americano bianco (3.5oz)*	9
late harvest moscato, vignalta (3.5oz)*	11
cardamaro (3.5oz)	9
amaro, pasubio (3.5oz)	12
amaro, margerum 2.5oz	12
chinato borgogna 2.5oz	13
chinato barolo 2.5oz	25

## NON ALCOHOLIC REFRESHERS

N/A beer athletic: run wild ipa	6
best day: hazy ipa, west coast ipa, kolsch	6
fennel seedlip martini with a twist	
phoney negroni	9
hella bitters & soda	6
house-made shrub	6
sicilian lemon or blood orange soda	6
mexican coke	4
san bitters cure-all	6

Mountain Valley Sparkling water 8

\*a 20% service charge is added

to support a living wage to all our crew year round.