

AMERICANO

ANTIPASTI

Antipasti \$7 each or 3 for \$18

Artichoke and Brussels sprouts fritti

Red Hill lamb & Heritage pork meatballs al forno

House giardiniera

Arancini with scamorza cheese

Mozzarella and sourdough spiedini alla Romana

Tuna rillette with marinated radicchio and crostini

Roasted pancetta wrapped asparagus with sauce gribiche

SOUP/SALAD/BRUSCHETTA

Tuscan kale soup with a slow egg, fried bread and Fiori Sardi pecorino 9.

County Line mixed baby lettuces with Banyuls vinaigrette and sourdough croutons 10./15.

Butter lettuce and little gem salad with cara-cara oranges, manchego cheese, radish and haas avocado 11./16.

Marinated baby vegetables with walnuts and mozzarella burrata 12.

Tuna conserva salad with grilled radicchio, oranges, onion rings, black olives and hot pepper vinaigrette 18.

Flat iron steak salad with romaine hearts, polenta croutons, pecorino and lemon vinaigrette 19.

Bruschetta with grilled Pacific prawns and romesco sauce 14.

Bruschetta with white bean and roasted garlic puree, roasted kale, pickled red onion and pecorino 12.

EXPRESS LUNCH \$19.00

YOUR CHOICE OF

**1/2 Tuscan Kale Soup or 1/2 Mixed Green Salad
and**

any Panini or 1/2 Risotto or Mafalde

with house made chocolate chip cookies and a Satsuma mandarin to go!

PIZZA/PANINI/PASTA

Pizza fresca with house made mozzarella, crushed tomatoes and basil 15.

Pizza funghi with fontina and black truffle oil 15.

Pizza salsiccia with house made pork sausage, piquillo peppers, mozzarella and crushed tomatoes 15.

Pizza di stagione with green garlic, nettles, mozzarella burrata and mint 15.

Add prosciutto, County Line farm egg, avocado or arugula to any pizza for 2.

Meatball sandwich with smoked scamorza, pepper agrodolce and spicy parmesan fries 15.

Local yellowtail panini with avocado, meyer lemon fritti and fresh coriander salsa verde 15.

Italian salumi panini with pickled sweet peppers and provolone 14.

Quattro formaggi panini served with seasonal vegetable soup 13.

House ground burger with house made brioche bun and spicy parmesan fries 16. add cheese 1.

Risotto with Hawaiian blue prawns and salsa verde 23.

Wild mushroom mafalde with roasted chicken, sofrito, and foraged mushrooms 10./18.

CONTORNI

Asparagus with bread crumb salsa and sieved egg 6.

Broccoli di Ciccio with chili & garlic 6.

Roasted cauliflower and romanesco with citrus and taggiasca olives 6.

Spicy parmesan shoestring fries with aioli 6.

In response to the Healthy San Francisco Initiative, a \$1.25 surcharge will be added for each guest.