

ottimo



→ PRANZO MOZZERIA

How it works...Pick your mozzarella from first section and then three accompaniments from second section.

\$18 includes three selections under "2" and crackers*.

Additional mozzarella or side dish for \$6 each

- 1**
- | OURS* | VINTAGE | REGION |
|-----------------------------------|--------------------|------------------|
| <input type="radio"/> Fresh Mozz | <i>On the hour</i> | Napa Valley, USA |
| <input type="radio"/> Smoked Mozz | <i>Overnight</i> | Napa Valley, USA |
- THEIRS**
- | | | |
|---|------------------|------------------|
| <input type="radio"/> Burrata Gioia + \$2 | <i>This week</i> | Los Angeles, USA |
|---|------------------|------------------|

- 2**
- | VERDURE | SALUMI* | SALSA |
|--|--|---------------------------------------|
| <input type="radio"/> Braised artichokes | <input type="radio"/> Toscano | <input type="radio"/> Pesto |
| <input type="radio"/> Calabrian antipasto | <input type="radio"/> Calabrese | <input type="radio"/> Calabrian chili |
| <input type="radio"/> Caponata | <input type="radio"/> Chorizo | <input type="radio"/> Garlic Paste |
| <input type="radio"/> Mushroom sott'olio | <input type="radio"/> Prosciutto | <input type="radio"/> Smoked'shroom |
| <input type="radio"/> Sundried tomato | <input type="radio"/> "ottimo" pesto | <input type="radio"/> pesto |
| <input type="radio"/> Prosciutto di Parma + \$10 | <input type="radio"/> Jamon Iberico + \$20 | |
- PANE FRESCO, choose Focaccia Crescentine + \$3
- *House-made

PIZZA A LA SOFIA \$14 each

- QUEEN MARGHERITA, fresh mozz, tomato passata, basil
- SPICY CALABRESE, house Calabrian salami, fresh mozz, pickled red onion, parsley
- SELVAGGIO, caramelized 'shrooms, teleme, garlic paste
- TARTUFO BIANCO, truffle Béchamel, artichoke, teleme, parmesan, parsley
- PRIMAVERA, smoked mozz, roasted 'shrooms, poached pears, prosciutto, arugula

PANINO \$8 each

- Our* prosciutto, arugula, truffle aioli
- Smoked salmon, crème fraiche, capers, watercress
- SLOPPY "JOE-SEPPE", spicy Calabrian sausage sugo
- Porchetta, mostarda, fontina, pork jus
- Fork-crushed avocado, Meyer lemon, EVOO
- CAPRESE, tomato, fresh mozz, pesto
- PLT, smoked pancetta, tomato, romaine, truffle aioli

INSALATA

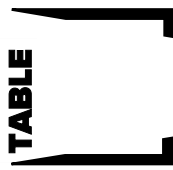
\$11 each

- BAY SHRIMP "LUIGI", bay shrimp, egg, tomato, gem lettuce, Calabrian dressing, shaved radish
- BLACK GARLIC "CAESAR", romaine, anchovy crostini, shaved parmesan
- SPINACH NOVELLE, baby spinach, pears, shaved carrot, goat cheese, spiced sunflower seeds, pear vignette
- VERDE, kale, avocado "greener goddess", candied pecans
- INSALATA DI PASTA, house made trenne, pesto, fresh mozz, cherry tomatoes, parmesan cheese

→ BEVANDE

- Italian soda Chinotto Gazzosa \$6
- Coca Cola Mexicana \$2.5
- Diet Coke \$2.5
- Sprite \$2.5
- House Lemonade \$3.5
- Iced Tea \$4

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➔ VINO

Chiarello Family Vineyards	5 oz.	8 oz.	Bottle
Chiara Bianco, <i>Ribolla Gialla</i> (Napa) 2016	<input type="radio"/> \$11	<input type="radio"/> \$17	<input type="radio"/> \$51
Chiara Rosé, <i>Rose of Zinfandel</i> (Napa) 2016	<input type="radio"/> \$11	<input type="radio"/> \$15	<input type="radio"/> \$45
Giana, <i>Zinfandel</i> (Napa) 2015	<input type="radio"/> \$12	<input type="radio"/> \$19	<input type="radio"/> \$55
Bambino e Mamma, <i>Cabernet Sauvignon</i> (Napa) 2014	<input type="radio"/> \$18	<input type="radio"/> \$29	<input type="radio"/> \$85

SPARKLING	5 oz.	Bottle
La Farra, <i>Brut Prosecco</i> (Veneto)	<input type="radio"/> \$9	<input type="radio"/> \$33
Schramsberg, <i>Mirabelle Brut</i> (CA)	<input type="radio"/> \$14	<input type="radio"/> \$66
Roederer, <i>Brut Rosé</i> (Anderson Valley)	<input type="radio"/> \$16	<input type="radio"/> \$68

BIANCO	5 oz.	8 oz.	Bottle
Feudi di San Gregorio, <i>Falanghina</i> (Campania) 2015	<input type="radio"/> \$6	<input type="radio"/> \$9	<input type="radio"/> \$27
Scarpetta, <i>Pinot Grigio</i> (Friuli-Venezia Giulia) 2015	<input type="radio"/> \$7	<input type="radio"/> \$10	<input type="radio"/> \$29
Ghost Block, <i>Sauvignon Blanc</i> (Napa) 2016	<input type="radio"/> \$10	<input type="radio"/> \$16	<input type="radio"/> \$48
Bruno Giacosa, <i>Roero Arneis</i> (Piedmonte) 2015	<input type="radio"/> \$11	<input type="radio"/> \$15	<input type="radio"/> \$45
Hill Family, "Carly's Cuvee" (<i>Chardonnay</i>) 2014	<input type="radio"/> \$12	<input type="radio"/> \$16	<input type="radio"/> \$48

ROSÉ	5 oz.	8 oz.	Bottle
Fattoria di Fubbiano, <i>Sangiovese Rosé</i> (Toscana) 2015	<input type="radio"/> \$8	<input type="radio"/> \$12	<input type="radio"/> \$36

ROSSO	5 oz.	8 oz.	Bottle
Li Veli, <i>Orion Primitivo</i> (Puglia) 2015	<input type="radio"/> \$7	<input type="radio"/> \$10	<input type="radio"/> \$29
Selvagrossa, <i>Muschen/ Sangiovese</i> (Marche) 2015	<input type="radio"/> \$7	<input type="radio"/> \$11	<input type="radio"/> \$33
Mira, <i>Jimmy d's Syrah Blend</i> (Napa), 2013	<input type="radio"/> \$11	<input type="radio"/> \$16	<input type="radio"/> \$48
Truchard, <i>Merlot</i> (Napa) 2014	<input type="radio"/> \$12	<input type="radio"/> \$17	<input type="radio"/> \$50
Frank Family, <i>Pinot Noir</i> (Napa) 2014	<input type="radio"/> \$12	<input type="radio"/> \$17	<input type="radio"/> \$50
Braida, <i>Montebruna Barbara</i> (Piemonte) 2014	<input type="radio"/> \$12	<input type="radio"/> \$18	<input type="radio"/> \$54

→ BIRRA

ALLA SPINA

Berryessa, "Mini-Separation Anxiety" <i>Session IPA</i> , 12 oz.	<input type="radio"/> \$6.5
Fort Point, "Saison", <i>Lager</i> , 12 oz	<input type="radio"/> \$7
Real Ale, "Brewhouse", <i>Brown Ale</i> , 8 oz	<input type="radio"/> \$10
Baladin, "Nora", <i>Egyptian Ale</i> , 12 oz	<input type="radio"/> \$12

IN BOTTIGLIA

Moretti "La Bionda", <i>Lager</i> , 11.15 oz	<input type="radio"/> \$5.5
Moretti "La Rossa", <i>Doppio Malt</i> , 11.15 oz	<input type="radio"/> \$6
Birreria del Ducato "Koji il Riso" <i>Lager with Rice</i> , 11.15 oz	<input type="radio"/> \$19
Ducato "Baciami Lipsia", <i>Sour Ale</i> , 11.5 oz	<input type="radio"/> \$23
Ducato "Oud Brunello" <i>Sour Red/Brown</i> , 11.5 oz	<input type="radio"/> \$27
Indipendente Elav "Progressive" <i>Barley Wine</i> , 11.5 oz	<input type="radio"/> \$23
Birreria del Borgo "L'Equilibrista" <i>Saison with Sangiovese grape</i> , 25.36 oz	<input type="radio"/> \$45