

BEER & BEVERAGES & COCKTAILS

BEER ON DRAUGHT

NEW BELGIUM BREWING'S BLUE PADDLE <i>PILSNER</i>	16 OZ	6.00
ANCHOR LIBERTY ALE <i>AMERICAN I.P.A.</i>	16 OZ	6.00
SIERRA NEVADA KELLERWEIS <i>HEFEWEIZEN</i>	16 OZ	6.00
21 ST AMENDMENT "BITTER AMERICAN" <i>SPRING SEASONAL</i>	16 OZ	6.00

BEER IN BOTTLES

Abita Light <i>Light Lager</i> NEW ORLEANS		5.50
Affligem Blond <i>Belgian Blond Ale</i> BELGIUM		7.00
Anchor Steam <i>Common Ale</i> SAN FRANCISCO		5.50
Anchor Porter <i>Robust Porter</i> San Francisco		5.50
Bear Republic "Racer 5" <i>American I.P.A.</i> California		6.00
Lost Coast "Downtown Brown" <i>American Brown Ale</i> California		5.50
North Coast "Old Rasputin" <i>Russian Imperial Stout</i> CALIFORNIA		7.00
North Coast "Red Seal" <i>American Amber Ale</i> CALIFORNIA		5.50
Peroni <i>Pilsner</i> ITALY		5.50
Russian River "Pliny the Elder" (500ml) <i>Double I.P.A.</i> CA		11.50
Sierra Nevada <i>American Pale Ale</i> CALIFORNIA		5.50
Stone Brewing <i>American Pale Ale</i> CALIFORNIA		6.00
Stone Brewing "Oaked Bastard" <i>American Strong Ale</i> CALIFORNIA		8.50
Unibroue "Blanche De Chambly" <i>Belgian Style Witbier</i> CANADA		7.00
Victory "Prima Pils" <i>German Style Pilsner</i> PENNSYLVANIA		6.00
Clausthaler <i>Non Alcoholic Pilsner</i> GERMANY		5.50

BEVERAGES

Lauretana Acqua Minerale, Still	750 ML	6.00
Lurissa, Acqua Minerale, Sparkling	750 ML	6.00
Lurissa, Acqua Minerale, Sparkling	500 ML	4.00
Henry Weinhard's Root Beer		3.50
Bundaberg Ginger Beer		4.00
San Pellegrino Italian Sodas		
Aranciata (<i>Orange</i>), Limonata (<i>Lemon</i>)		3.50
Elderflower Spritzer		3.50
Fresh Squeezed Lemonade		3.75
Fresh Squeezed Limeade		3.75
Black Ceylon Iced Tea		2.75
Coca-Cola		2.50
Diet Coke		2.50
Sprite		2.50
Ginger Ale		2.50

ROSE PISTOLA COCKTAILS

Solstice 10

Tequila, Gran Classico, Orange, Lemon & Lime

Blood Orange Camparissima 10

Don Abuelo 7 Year Rum, Blood Orange, Elderflower & Lemon

Sazerac 11

Templeton Rye, Brown Sugar, Absinthe

Rose Pistola Negroni 11

Junipero Gin, Carpano Antica & Gran Classico

La Pesca Martini 11

Boyd Blair Vodka, Peach Puree, Ginger, Mint & Lemon

Forbidden Fruit 11

Marie Duffau "Napoleon" Armagnac, Grapefruit, Lemon, Honey & Absinthe

VINO SPUMANTE

		GLASS	BOTTLE
NV	Brut Prosecco 'Jeio', Bisol, Veneto.....	9.00	30.00
NV	Brut Rosé, J Vineyards, Russian River Valley.....	14.00	52.00
NV	Brut Reserve Champagne, Billecart-Salmon (375 ml).....	22.00	40.00
2009	Moscato d'Asti 'La Caliera', Maragliano, Piemonte (375ml)	11.00	20.00

VINO BIANCO

2010	Sauvignon Blanc, Bliss Family, Mendocino	8.00	28.00
2010	'San Vincenzo' (Garganega/Chardonnay/Trebbiano), Anselmi, Veneto	8.50	34.00
2010	Malvasia Bianca, Birichino, Monterey	9.00	34.00
2010	'Anthilia' (Ansonica/Inzolia), Donnafugata, Sicilia	9.50	36.00
2010	Pinot Bianco, Elena Walch, Alto Adige	10.00	38.00
2010	Pinot Grigio, Erste Neue, Sudtiro, Alto Adige	11.00	42.00
2010	Gavi (Cortese) 'Vigneto Massera', Massone, Piemonte.....	12.00	44.00
2009	Chardonnay, Stuhlmuller Vineyards, Alexander Valley.....	14.00	52.00

VINO ROSATO

2010	Scherrer (Pinot Noir/Syrah/Zinfandel), Sonoma.....	10.50	40.00
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VINO ROSSO

2010	Chianti 'Cetamura', Coltibuono, Toscana	8.00	32.00
2006	Rosso di Montalcino (Sangiovese), Castiglion del Bosco	9.50	38.00
2009	Barbera d'Asti, Damilano, Piemonte.....	10.50	42.00
2007	Syrah, Scherrer, Russian River Valley.....	12.00	46.00
2010	Etna Rosso (Nerello Mascalese), Tenuta della Terre Nere, Sicily.....	13.50	50.00
2010	Pinot Noir, Tramin, Sudtiro, Alto Adige	14.00	52.00
2007	Valpolicella Superiore Ripasso 'Ca' del Laito', Bussola, Veneto	15.00	56.00
2006	Cabernet Sauvignon, Saddleback, Napa.....	15.50	58.00

Morning Refreshments

Freshly Squeezed Orange Juice 4

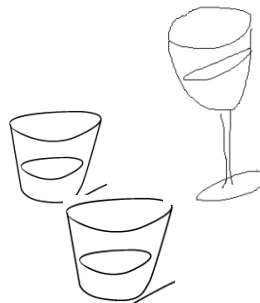
Freshly Squeezed Grapefruit Juice 4

Coffee 2⁵⁰

Espresso 3

Cappuccino 3⁵⁰

Latte 4

Hot Cocoa 3⁵⁰Assorted Teas 3⁵⁰**Bellini 9***Prosecco & Peach**Purée***Mimosa 9****Ginger Gin Fizz 10**

*No. 209 Gin, Fresh
Squeezed Lemon Juice,
House Made Ginger
Syrup & Soda Water*

Bloody Mary 9**Café Coretto 6***Half Shot of Grappa**&**a Full Shot of Espresso*

BRUNCH & LUNCH

EGGS & SUCH

- Dungeness Crab & Lobster Cake with Poached Eggs 15
- Roasted Pepper Scramble with Stracchino & Sausage 14
- Egg Pizza with Bacon, Wild Mushrooms, Fontina & Thyme 18

ANTIPASTI

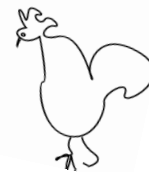
- House Marinated Mixed Olives 5
- Roasted Iron Skillet Mussels & Drawn Butter 14
- Sweet Potato Chips with Paprika & Orange Zest 7
- Grilled Octopus with Cannellini Beans, Fennel & Arugula 15
- American Kobe Beef Carpaccio with Horseradish Cream & Arugula 14
- Ahi Tuna Tartare with Pickled Vegetables & Salted Water Crackers 15
- Fritto Misto of Snapper, Rock Shrimp & Calamari with Parsley Aioli 15
- Seafood Stuffed Monterey Calamari with Soft Polenta & Puttanesca 13
- Roasted Beets with Arugula, Ricotta Salata, Mandarins & Pomegranate Vinaigrette 10

SALADS & SOUP

- Pancetta & Umbrian Lentil Soup with Mixed Herb Pesto 8
- Chopped Salad with Point Reyes Blue Cheese Vinaigrette 8
- Little Gems Caesar Salad with Reggiano & Poached Farm Egg 10
- County Line Harvest Mixed Baby Greens with Citrus & Red Wine Vinaigrette 7

BRUSCHETTE

- Pickled Sardines with Radish-Celery Salad 13
- Stracchino, Grilled Pear & Rose Petal Syrup 11
- Braised Osso Bucco with Horseradish Salsa Verde 12
- ADD** Poached Farm Egg 3



SALUMI PLATE

\$6 each
\$15 for five
\$20 try them all

HOUSE MADE

Fennel
Toscana
Bresaola
Calabrese
Pepperoni
Hot Coppa
Mortadella

IMPORTED

San Daniele Prosciutto
Jamon Iberico *add \$12*

*All Meats Served with
Pickled Vegetables*

SANDWICHES

- GRILLED FLANK STEAK** with Caramelized Onion & Blue Cheese 13
- ROASTED CHICKEN** with Radicchio, Currants, Pinenuts & Gorgonzola 10
- GRILLED PETRALE SOLE COZY** with Fennel, Arugula, Aioli & Fried Onions 14
- ROSE'S BLACK ANGUS HAMBURGER** with Fried Potatoes & Mixed Green Salad 13
- ADD** Cheese 2 Farm Egg 3 Bacon 3

AN 18% SERVICE CHARGE MAY BE ADDED TO PARTIES OF 6 AND MORE.
A 3% SERVICE CHARGE WILL BE APPLIED TO THE BILL TO HELP OFFSET THE COST OF SAN FRANCISCO ORDINANCES.

LUNCH

FROM OUR WOOD FIRED OVEN

PIZZA

All pizzas are 12" thin crust.

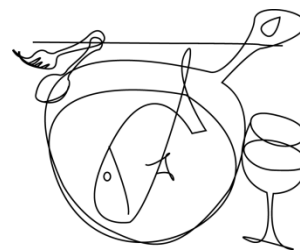
- Stracchino Stuffed Focaccia 16
Mozzarella di Bufala & Mixed Pesto 17
House Made Pepperoni with Green Onions 18
Pork-Pastis Sausage with Roasted Peppers & Arugula 18
Cheese 12

ADD THESE ITEMS

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|-----------|-------------|---------------|
| Basil 1 | Mushrooms 5 | Truffle Oil 4 |
| Arugula 2 | Farm Egg 3 | Cured Meats 5 |
| Onions 2 | Sausage 3 | Peppers 3 |

TODAY'S PASTA

- Farfalle with Lobster Meat & Micro Greens 18
Tagliatelle with Beef Ragú & Ricotta Salata 17
Spaghetti with Pork Meatballs & Lemon Zest 17
Baked Spugnoli alla Veal Bolognese with Provolone 18
Spinach-Ricotta Ravioli with Thyme & Tomato Sauce 16
Tagliarini with Chanterelles, Thyme & Shaved Parmesan 18



TODAY'S ENTRÉES

- GRILLED BRANZINO FILLET** with Cannellini Beans, Fennel & Arugula 27
GRILLED TERRORIZED FLANK STEAK with Broccoli di Cicco & Salsa Verde 25
HOFFMAN FARM CHICKEN AL MATONE with Roasted Brussels Sprouts & Compound Butter 22

VEGETABLE SIDES

- Sautéed Spinach with Garlic & Lemon 6
Fried Potatoes with Urfa Chile & Tarragon 5
Grilled Broccoli di Cicco with Calabrian Chile 6
Due Polenta with Gorgonzola & Black Pepper 6
Roasted Brussel Sprouts with Pancetta, Lemon & Fried Capers 6

