Beer & Beverages

Rose Pistola Mock-Tails

Red Ginger 6

Ginger Syrup, Fresh Lime Juice,
Small Hands Grenadine,
Ginger Beer

The Juniper 5

Toasted Juniper Berries,
Chamomile Tea, Pineapple Juice,
Agave Syrup, Black Pepper

Roselle 5

Hibiscus Tea, Fresh Mint,
Fresh Lemon Juice, Agave Syrup,
Club Soda

Beer on Draught

Liberty Ale, Anchor Brewing, *American IPA*	*16 oz*	6
Scrimshaw, North Coast Brewing Co, *Pilsner*	*16 oz*	6
Birra Moretti La Rossa *Double malt*	*14 oz*	6
Hefe, Drake's brewing *Belgian Style Wheat Beer*	*16 oz*	6

Beer in Bottles

Abita Light *Light Lager* New Orleans	6
Affligem Blond *Belgian Style Blonde Ale* Belgium	7
Anchor Steam *Common Ale/Steam Beer* San Francisco	6
Anchor Porter *RobustPorter* San Francisco	6
Bear Republic "Racer 5" *American I.P.A.* California	6
Lost Coast "Downtown Brown" *American Brown Ale* California	6
Lost Coast "Great White" *Belgian Style White Ale* California	6
1554 *Black Ale, New Belgium Brewing,* Colorado	6
North Coast "Red Seal" *American Amber Ale* California	6
Oro di Milano *Amber Ale (100% Malt)* Italy	7
Peroni *Pilsner* Italy	6
Russian River "Pliny the Elder" (500ml) *Double I.P.A..* CA	12
Sierra Nevada *American Pale Ale* California	6
ErdingerWeissbräu *Non Alcoholic* Germany	6

Beverages

Lurisia, Acqua Minerale, Still	*750ml*	6
Lurisia, Acqua Minerale, Sparkling	*750 ml*	6
Lurisia, Acqua Minerale, Sparkling	*500 ml*	4
Henry Weinhard's Root Beer		4
Bundaberg Ginger Beer		4
San Pellegrino Italian Sodas		
Aranciata *(Orange)*, Limonata *(Lemon)*		4
Lurisia Chinotto Flavored Bitter Italian Soda		5
Elderflower Spritzer		5
Fresh Squeezed Lemonade		4
Fresh Squeezed Limeade		4
Iced Tea		3
Coca-Cola		3
Diet Coke		3
Sprite		3
Ginger Ale		3

Wines By The Glass

		Glass	Bottle
Vino Spumante			
NV	Prosecco, La Marca,Veneto	9.00	30.00
2008	Brut Rosé, Schramsberg, North Coast	16.00	62.00
NV	Brut Champagne, Canard-Duchêne	18.00	72.00
2010	Moscato d'Asti 'La Caliera', Maragliano, Piemonte	11.00	40.00
Vino Bianco			
2011	Sauvignon Blanc, Bliss Family Vineyards, Mendocino	8.00	28.00
2011	'San Vincenzo' (Garganega/Chardonnay/Trebbiano), Anselmi, Veneto	9.00	34.00
2011	Malvasia Bianca, Birichino, Monterey	9.00	34.00
2011	'Anthilia' (Ansonica/Catarratto), Donnafugata, Sicilia	9.50	38.00
2011	Pinot Grigio, Tiefenbrunner, Alto Adige	10.50	40.00
2011	Roero Arneis, 'Recit', Monchiero Carbone, Piemonte	12.50	44.00
2011	Verdicchio di Matelica, Bisci, Marche	13.00	46.00
2011	Chardonnay, Stuhlmuller Vineyards, Alexander Valley	14.00	52.00
Vino Rosato			
2012	Birichino Vin Gris (Grenache, Rolle, Mourvedre, Cinsault), California	9.00	34.00
Vino Rosso			
2011	Nero d'Avola, Cusumano, Sicilia	8.50	32.00
2011	Chianti 'Cetamura' (Sangiovese), Badia a Coltibuono, Toscana	9.00	34.00
2011	Zinfandel, Foxglove, Paso Robles	9.50	36.00
2010	Barbera d'Asti, Damilano, Piemonte	11.00	42.00
2011	Pinot Noir, Rickshaw, California	11.00	42.00
2007	Syrah, Scherrer, Russian River Valley	12.50	44.00
2009	Olevano Romano 'Silene' (Cesanese), Damiano Ciolli, Lazio	13.50	50.00
2008	Nero d'Avola 'Nerojbleo', Gulfi, Sicilia	14.00	52.00
2010	'Kepos' (Grenache/Mourvedre/Carignan), Ampeleia, Maremma, Toscana	15.00	54.00
2007	Cabernet Sauvignon, Saddleback Cellars, Oakville, Napa	15.50	58.00

Rose Pistola Cocktails $10

Strawberry Alarm Clock
Bertagnoli Grappino Oro, Strawberries,
Jalepeño Infused Pineapple Gum, Mezcal, Bitters

Old Fashioned Guyana Style
El Dorado 15yrs Rum, Angostura Orange Bitters,
Old Fashion Bitters, Demerara Syrup

Nut House
Rittenhouse 100 Rye, Nocino Walnut Liqueur,
Cardamaro, Chocolate Bitters

Spiced Bay
Hangar One Spiced Pear Vodka, Canton Ginger Liqueur,
Honey, Ginger Syrup

Amalfi Coast
Nardini Mandorla Grappa, House-Made Limoncello,
Cacao Liqueur, Gran Classico

Hometown
Barsol Pisco, D'arbo Elderflower,
Averna, Egg Whites, Angostura

Bon Vivant
Zacapa 23yr Rum, Campari, Vermouth,
Benedictine, Orange Bitters

El Ricardo
Tanqueray Gin, Lime, Agave,
Montenegro Amaro, Peychaud's Bitters

Rose Pistola welcomes outside wine to be opened at $15/bottle corkage for the first two 750 ml bottles and $30/bottle corkage for the second two 750 ml bottles. Special requests will be considered in advance.

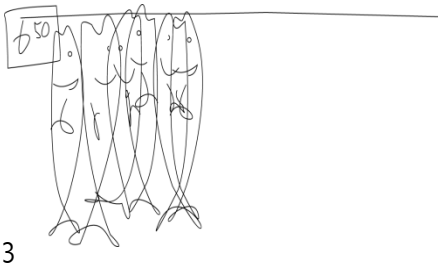
Dinner

Antipasti

Roasted Iron Skillet Mussels 14
House Marinated Mixed Olives 5
Rose Pistola's Crescenza-Stuffed Focaccia 12
Poached Seafood Salad with Asparagus & Lemon Oil 15
Crispy Summer Squash Chips with Pimenton De la Vera 7
Roasted Beets with Bing Cherries, Fennel & Bianchina 12
Rib Eye *Carpaccio with Capers, Arugula & Shaved Artichokes 13
Potato & Goat Cheese Fritters with Romesco & Radish-Lime Salad 8
Seafood Fritto Misto with Crispy Onion Rings, Lime & Shrimp Aïoli 14
*Local King Salmon Tartare with Farro, English Peas & Agrumato Olive Oil 15
Burrata with Grilled Early Peach, Giuncheo Olive Oil & Villa Manodori Balsamic 16
Grilled Baby Octopus with Cannellini Beans, Cucumber, Fennel & Grilled Lemon 14

Salads & Soup

Pappa al Pomodoro with Fried Basil 9
Chopped Salad with Point Reyes Blue Cheese Vinaigrette 9
County Line Harvest Mixed Greens with Parmesan & Red Wine Vinaigrette 8.5
Petit Romaine Salad with Early Stone Fruits, Crème Fraîche & Vinagro Picante 11



Bruschette

Pork Ragú, Fried Lemon & Agliata Verde 12
Calamari, Spring Vegetables & Pickled Onions 13
Bufala Mozzarella, Grilled Asparagus & Truffle Oil 11
Add *Poached Farm Egg 3

Today's Pasta

Fusilli with Lamb Sugo, Snap Peas & Fried Rosemary 20
Black Truffle Ravioli with Mushroom Broth & Shaved Parmesan 19
Spinach Tagliatelle with Porcini, Fresh Fava Beans & Lemon Oil 20
Squid Ink Tagliarini al Limone with Asparagus, Prawns & Mussels 22
Linguine with Honey-Pork Meatballs & Shaved Saint Nectaire Cheese 17
Baked Spring Vegetable Cannelloni with Tomato Sauce, Parmesan & Bread Crumbs 15

Salumi Plate

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

House Made

Fennel
Bresaola
Urfa Chile
Calabrese
Hot Coppa
Pepperoni
Mild Coppa

Imported

San Daniele Prosciutto
Guanciale

All Meats Served with Rhubarb Gelatine

Artisan Cheeses

$7 each
$18 for three
$28 for all five

Bianchina
Modesto, California
Cow & Goat's Milk

Mahón Curado
Menorca, Spain
Cow's Milk

Tometta Cremosa di Pecora
Piedmont, Italy
Sheep's Milk

Cusie in Foglie di Tabacco
Piedmont, Italy
Cow & Goat's Milk

Chiriboga Blue
Bavaria, Germany
Cow's Milk

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.
*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

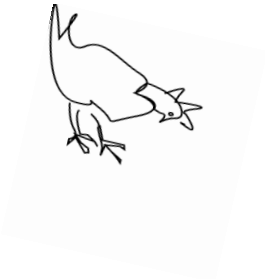
Dinner

From our Wood Fired Oven

Pizza

All pizzas are 12" thin crust

House-Made Salami, Shaved Red Onion & Thyme 18
Dill Sausage, Early Summer Squash & Chile Flake 18
Margherita with Bufala Mozzarella & Genovese Basil 17
Quattro Formaggi with Caramelized Onion & Nectarines 18
Basil-Herb Pesto, Roasted Pepper, Goat Cheese & Olive 18
Cheese 13



Add These Items

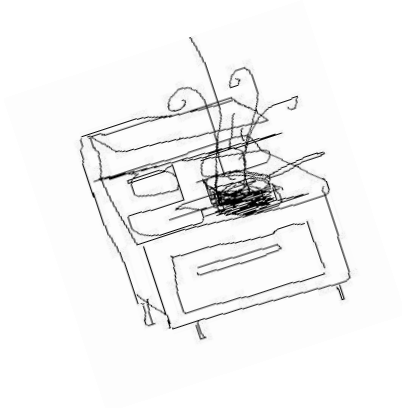
Basil 1	Sausage 3	Truffle Oil 3
Olives 2	Farm Egg 3	Asparagus 4
Arugula 2	Roasted Pepper 2	Cured Meat 5

Today's Entrées

Roasted Local King Salmon alla Genovese with Green Olive Tapenade 28
Grilled Terrorized Dry-Aged NY Steak with Asparagus & Compound Butter 38
Roasted Alaskan Halibut in Parchemt with Morels, Spinach & Celery Salad 29
Hoffman Farms Chicken al Mattone with Creamy, Shaved & Crispy Asparagus 23
Braised Emigh Ranch Lamb Shoulder with Potato Succotash & Crispy Potatoes 28
Grilled Seafood-Stuffed Calamari with Potato, Spring Onions & English Pea Purée 25
Grilled Niman Ranch Pork Chop with Cannellini Beans, Broccoli di Cicco & Agliata Verde 26
Grilled Branzino Fillet with Ceci Beans, Caramelized Baby Fennel, Arugula & White Balsamic 27
Grilled Octopus &Pan-Seared Scallops with Fava Beans, Pickled Radish & Cauliflower Purée 30

Local Dungeness Crab Cioppino

with Mussels, Whole Shrimp, Snapper & Calamari
per person 29, minimum two people



Vegetable Sides

Sautéed Spinach with Garlic 6
Armenian Cucumbers & Mixed Olives 5
Fried Potatoes with Marash & Parsley 6
Roasted Asparagus with Shaved Parmesan 7
Roasted Balakian Farms Squash with Lemon 7
Braised Sugar Snap Peas with Mint, Butter & Garlic 7

Try Them All 22

Executive Chef Mark Gordon Chef de Cuisine Pablo Estrada

Whenever possible we use local organic ingredients guided by principles of sustainability.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

May 23, 2013