

# BEER & BEVERAGES

## BEER ON DRAUGHT

|  |      |      |
|--|------|------|
| NEW BELGIUM BREWING Blue Paddle <i>Pilsner</i>           | 14oz | 6.00 |
| ANCHOR LIBERTY ALE <i>American I.P.A.</i>                | 14oz | 6.00 |
| SIERRA NEVADA KELLERWEIS <i>Hefeweizen</i>               | 14oz | 6.00 |
| SIERRA NEVADA RUTHLESS RYE I.P.A. <i>SPRING SEASONAL</i> | 14oz | 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                    |  | 5.500 |

## 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 |
| Iced Tea   |        | 2.75 |
| Coca-Cola  |        | 2.50 |
| Diet Coke  |        | 2.50 |
| Sprite   |        | 2.50 |
| Ginger Ale   |        | 2.50 |

# WINES BY THE GLASS

## VIÑO SPUMANTE

|      |   | GLASS | BOTTLE |
|------|---|-------|--------|
| NV   | Prosecco, La Marca, 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  |

## VIÑO 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/Catarratto), Donnafugata, Sicilia.....            | 9.50  | 38.00 |
| 2010 | Pinot Bianco, Elena Walch, Alto Adige .....                            | 10.00 | 38.00 |
| 2010 | Gavi (Cortese) 'Vigneto Massera', Massone, Piemonte.....               | 10.50 | 42.00 |
| 2010 | Pinot Grigio, Erste Neue, Sudtirol, Alto Adige .....                   | 11.00 | 44.00 |
| 2009 | Chardonnay, Stuhlmuller Vineyards, Alexander Valley.....               | 13.00 | 52.00 |

## VIÑO ROSATO

|      |  |       |       |
|------|--|-------|-------|
| 2010 | Scherrer (Pinot Noir/Syrah/Zinfandel), Sonoma..... | 10.00 | 33.00 |
|------|--|-------|-------|

## VIÑO ROSSO

|      |   |       |       |
|------|---|-------|-------|
| 2010 | Chianti 'Cetamura', Coltibuono, Toscana .....                         | 8.00  | 32.00 |
| 2006 | Rosso di Montalcino (Sangiovese), Castiglion del Bosco .....          | 9.50  | 36.00 |
| 2009 | Barbera d'Asti, Damilano, Piemonte.....                               | 11.00 | 42.00 |
| 2007 | Syrah, Scherrer, Russian River Valley.....                            | 11.50 | 44.00 |
| 2010 | Etna Rosso (Nerello Mascalese), Tenuta della Terre Nere, Sicilia..... | 12.50 | 46.00 |
| 2010 | Pinot Noir, Tramin, Sudtirol, Alto Adige .....                        | 13.50 | 52.00 |
| 2007 | Valpolicella Superiore Ripasso 'Ca' del Laito', Bussola, Veneto ..... | 14.00 | 54.00 |
| 2006 | Cabernet Sauvignon, Saddleback, Napa.....                             | 15.50 | 58.00 |



## ROSE PISTOLA COCKTAILS

### Solstice 10

Tequila, Gran Classico, Orange, Lemon & Lime

### Rose Pistola Negroni 11

Junipero Gin, Carpano Antica & Gran Classico

### Blood Orange Caiparissima 10

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

### La Pesca Martini 11

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

### Sazerac 11

Templeton Rye, Brown Sugar, Absinthe

### Forbidden Fruit 11

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

ROSE PISTOLA WELCOMES OUTSIDE WINE TO BE OPENED AT \$15/BOTTLE FOR THE FIRST TWO BOTTLES AND \$30/BOTTLE FOR THE SECOND TWO BOTTLES. ANY OTHER REQUESTS SHOULD BE APPROVED BY MANAGEMENT.

# LUNCH

## ANTIPASTI

- House Marinated Mixed Olives 5  
Roasted Iron Skillet Mussels with Drawn Butter 14  
Crispy Sweet Potato Chips with Smoked Paprika & Orange Zest 7  
Grilled Seafood Stuffed Calamari with Soft Polenta & Puttanesca 13  
Grilled Octopus with Confit Potatoes, Puntarelle & Grilled Lemon 15  
American Kobe Beef Carpaccio with Horseradish Cream & Arugula 14  
Roasted Beets with Goat Cheese, Mandarines & Pomegranate Vinaigrette 10  
Fritto Misto of Anchovies, Calamari and Rock Shrimp with Lemon & Parsley Aioli 15

## SALADS & SOUP

- Potato Leek Soup with Basil Oil 8  
Chopped Chicories with Point Reyes Blue Cheese Vinaigrette 8  
Little Gem Caesar with Poached Egg, Creamy Lemon Vinaigrette & Reggiano 10  
County Line Harvest Mixed Baby Greens with Croutons, Parmesan & Red Wine Vinaigrette 7

## BRUSCHETTE

- Bresaola, Arugula & Parmesan 12  
Tuna Tartare & Radish-Celery Salad 13  
Stracchino, Grilled Pear & Lavender Honey 11  
**ADD** Poached Farm Egg to above 3



## SANDWICHES

- GRILLED FLANK STEAK** with Blue Cheese & Caramelized Onion 13  
**ROASTED CHICKEN** with Radicchio, Currants, Pinenuts & Gorgonzola 10  
**GRILLED MAHI MAHI COZY** with Fennel, Arugula, Aioli & Onion Rings 14  
**SLOW BRAISED BEEF RAGÚ** with Horseradish Salsa Verde & Fried Potatoes 12

## ARTISAN CHEESES

\$6 each  
\$14 for three  
\$24 for all five

**Quadro di Bufala**  
*Lombardia, Italy*  
*Buffalo Milk*

**Brescianella Fresca**  
*Lombardia, Italy*  
*Cow's Milk*

**Petit Basque**  
*Pyrenees, France*  
*Sheep's Milk*

**Valdeón**  
*León, Spain*  
*Cow & Goat Milks*

**Verzin di Capra**  
*Piemonte, Italy*  
*Goat's Milk*

## SALUMI PLATE

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

## HOUSE MADE

Fennel  
Toscano  
Bresaola  
Pepperoni  
Mortadella  
Hot Coppa  
Mild Coppa

## IMPORTED

Jamon Iberico *add \$12*  
San Daniele Prosciutto

*All Meats Served with  
Pickled Vegetables*

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*

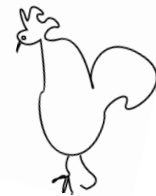
|  |    |
|--|----|
| Stracchino Stuffed Focaccia                        | 17 |
| Wild Mushrooms, Fontina & Bacon                    | 18 |
| House Made Pepperoni with Green Onions             | 18 |
| Mozzarella di Bufala with Mixed Herb Pesto         | 17 |
| Pork-Pastis Sausage with Roasted Peppers & Arugula | 18 |
| Cheese   | 12 |

### ADD THESE ITEMS

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

### TODAY'S PASTA

|   |    |
|---|----|
| Spaghetti with Pork Meatballs & Provolone               | 17 |
| Saffron Risotto with Lobster Meat & Micro Greens        | 18 |
| Spinach-Ricotta Ravioli with Tomato Sauce & Thyme       | 17 |
| Tagliatelle with Braised Oxtail Ragú & Fried Lemon Zest | 17 |
| Tagliarini with Wild Mushrooms, Ricotta Salata & Thyme  | 18 |



### TODAY'S ENTRÉES

|  |    |
|--|----|
| <b>GRILLED TERRORIZED FLANK STEAK</b> with Broccoli di Cicco & Salsa Verde         | 25 |
| <b>GRILLED MAHI MAHI FILLET</b> with Cannellini Beans, Fennel, Puntarelle & Citrus | 27 |
| <b>HOFFMAN FARM CHICKEN AL MATTONE</b> with Cauliflower Gratin & Compound Butter   | 22 |

### VEGETABLE SIDES

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

