

TODAY'S BLACKBOARD

WINE ON TAP

- * **CARATELLI SAUVIGNON BLANC 2013**
ANDERSON VALLEY GLASS 10 / HALF CARAFE 20
- * **REDS OLD VINE BLEND 2013**
CARIGNAN, ZIN, PETIT SIRAH, LODI GLASS 10 / HALF CARAFE 20

FLORIO STARS

- * **ELENA WALCH 20/26 ROSATO, ALTO ADIGE 2015**
LAGREIN, MERLOT, PINOT NERO BLEND 11 HALF CARAFE 21
- * **BERTRAND CHATEAU L'HOSPITALET, LANGUEDOC 2013**
GRENACHE, SYRAH, MOURVEDRE BLEND 13.5 HALF CARAFE 26

Cocktail Maison:

**Pear Tree
Martini Cocktail**

VODKA, PEAR,
ST-GERMAIN
ELDERFLOWER,
LEMON
12

ADDITIONS to the MENU

HEIRLOOM TOMATO, HOUSE MOZZARELLA, AVOCADO, ARUGULA,
BALSAMIC REDUCTION, BASIL 14

FOUR CHEESE AGNOLOTTI, GOLDEN BUTTON CHANTERELLE MUSHROOMS,
MARJORAM, PEA TENDRILS 28

MARINATED LAMB LOIN CHOP, FRENCH FINGERLING POTATOES, ROASTED PEPPERS,
CAULIFLOWER PUREE, PRESERVED LEMON, BASIL 26

APERITIVI

WARM MARINATED ITALIAN OLIVES 6

SPICED ALMONDS WITH HERBS 6

CROSTINI WITH SMOKED SALMON, AVOCADO, PICKLED RED ONION, CREME FRAICHE 8

SMALL PLATES & PASTA

SOUP: BRENTWOOD CORN, CREME FRAICHE, BAY LEAF, PEA TENDRILS 7

ARUGULA, BASIL, STRAWBERRIES, PICKLED RHUBARB, GOAT CHEESE, HAZELNUTS 11

LITTLE GEM, WATERMELON RADISHES, BUTTERMILK CAESAR DRESSING, FRIED CAPERS,
SPICY CROUTONS, MANCHEGO 11

ROASTED GOLDEN & CHIOGGIA BEETS, BURRATA, PISTACHIOS, ORANGE ZEST, LEMON BALM 11

LA QUERCIA SPECK AMERICANO, BLACK MISSION FIGS, WATERCRESS, PARMIGIANO-REGGIANO,
TAWNY PORT REDUCTION 15

P.E.I. MUSSELS, SPICY ITALIAN SAUSAGE, FENNEL, SHALLOT, GARLIC, PASTIS
WITH LEMON ZEST, BAGUETTE 16

SQUID INK TAGLIATELLE, SAVORY CLAMS, BAY SHRIMP, LEMON ZEST, GARLIC, PARSLEY, PECORINO 21

PORK, VEAL & RICOTTA MEATBALL WITH TAGLIOLINI, MARINARA, PARMIGIANO-REGGIANO, BASIL 16/ 24

VEGETABLE PLATES

GRILLED ASPARAGUS, SAUCE VERT, TOASTED ALMONDS 10

BROWN BEECH MUSHROOMS, MASCARPONE, BLACK GARLIC, MARJORAM, SPICY BREAD CRUMBS 10

LACINATO KALE. LEMON, GARLIC 8

ENTRÉES

NORTHERN HALIBUT, GRILLED ASPARAGUS, SAUCE VERT, LEMON 32

SEAFOOD STEW: ROCK COD, P.E.I. MUSSELS, SAVORY CLAMS, SCALLOPS & SHRIMP
WITH SPICY SAN MARZANO TOMATO, GRILLED BAGUETTE 29

SEARED SEA SCALLOPS, CORN, HOUSE BACON, CHERRY TOMATO, GRILLED FENNEL,
"CORN CUSTARD", CITRUS LACE 28

ROASTED CHICKEN, SUMMER SQUASH, VENERE RICE WITH ARUGULA,
WATERMELON RADISH, SWEET 100 TOMATOES, MARSALA PAN JUS 26/ 52

STEAK FRITES (PRIME CUT BAVETTE), FLORIO'S MAITRE D' BUTTER, ARUGULA 34

GRASS FED HAMBURGER, PROVOLONE PICANTE, CARAMELIZED ONION, HOUSE PICKLES,
LITTLE GEM, WHOLE GRAIN MUSTARD AIOLI, SALAD OR FRITES 18
ADD AVOCADO WITH SMOKED SALT 3

CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH, EGGS OR UNPASTEURIZED MILK MAY
INCREASE RISK OF FOODBORNE ILLNESS.

5% WILL BE ADDED TO ALL FOOD & BEVERAGE SALES TO OFFSET S.F. CITY & COUNTY ORDINANCES, TAXES & FEES.
WATER SERVED UPON REQUEST IN OBSERVANCE OF CALIFORNIA'S DROUGHT. BREAD SERVED UPON REQUEST.

SPLIT PLATE CHARGE:\$3

CORKAGE \$25 PER 750ML

8/10/16