

## Zero Zero Lunch Menu\*

### STARTERS

Marinated Italian Olives	\$ 7.95
Taleggio Stuffed Arancini <i>Black Garlic Aioli</i>	\$10.50
Bruschetta <i>Sungold Tomato Caponata, Bufala Burrata, Extra Virgin Olive Oil</i>	\$13.50
Local Halibut Crudo <i>Pickled Green Garlic, Lambrusco Strawberries, Avocado</i>	\$16.50

### PIZZA

*\*pizza is available frozen to go*

Marinara <i>Tomato Sauce, Oregano, Garlic, De Padova Extra Virgin Olive Oil</i>	\$15.50
Margherita* <i>Tomato Sauce, Basil, Mozzarella, Grana Padano, De Padova Extra Virgin Olive Oil</i>	\$18.95
Margherita di Bufala <i>Tomato Sauce, Basil, Italian Buffalo Mozzarella, Grana Padano, De Padova Extra Virgin Olive Oil</i>	\$21.95
Columbus <i>Prosciutto Cotto, Crimini Mushrooms, Tomato Sauce, Fresh Garlic, Oregano, Mozzarella, Grana Padano</i>	\$23.95
Judah <i>Bacon, Sweet Corn, Basil, Shishito Pepper, Mozzarella, Chili Flake</i>	\$23.95

**Golden Gate** \$23.95  
*Grilled Pineapple, Calabrese Sausage, Tomato Sauce, Pickled Red Onion,  
Fresh Garlic, Chives, Mozzarella*

**Fillmore\*** \$22.95  
*Hen of the Woods Mushrooms, Leeks, Mozzarella, Grana Padano,  
Pecorino, Fontina, Garlic, Thyme*

**Geary** \$22.95  
*Manila Clams, Tomato Sauce, Garlic, Bacon, Pecorino, Parsley,  
Calabrian Chile*

**Castro\*** \$24.95  
*Sopressata, House Made Sausage, Tomato Sauce, Mozzarella, Basil*

**PIZZA - ADD ON**

Arugula	\$2.00
Olives	\$2.00
Calabrian Chilies	\$2.00
Pepperoni	\$3.00
Jidori Egg	\$4.00
N'Duja	\$5.00
Prosciutto di Parma	\$8.00

**SALADS**

*Add On: Pesto Chicken Skewers \$4.50, Pesto Shrimp Skewers \$6*

**Arugula**  
*Stone Fruit, Toasted Almonds, Crispy Shallots, Ricotta Salata,  
Honey Balsamic Vinaigrette*

..... \$ 9.00  
..... \$17.00

**Panzanella** \$16.00  
*Heirloom Melon, Cucumber, Avocado Toasted Sourdough, Basil,  
Citrus Vinaigrette*

**Market Lettuces**

*Radish, Toasted Almonds, Fennel, Crispy Wild Rice, House Ricotta,  
Fennel Pollen Vinaigrette*

..... \$ 8.50

..... \$17.00

### Caesar

*Hearts of Romaine, Torn Garlic Croutons, Grana Padano, Bruce's Caesar Dressing*

..... \$7.00

..... \$14.00

### Little Gem

\$14.95

*Hobb's Ham, Avocado, Farm Egg, Pickled Peppers, Crispy Onions,  
Creamy Mustard Vinaigrette*

## ENTREES

### Pork Belly Confit

\$18.95

*Lambrusco Glaze, Anson Mills Polenta, Toasted Pistachios, Herb Salad*

### Gnocchi

\$24.50

*Whey Braised Pork, Sage Cream, Grana Padano, Brodo, Extra Virgin Olive Oil*

### Radiatore

\$24.95

*Red Wine Braised Short Rib Sugo, Italian Parsley Gremolata*

### Spaghettoni Amatriciana

\$24.95

*Pancetta, Spicy Tomato Sauce, Sweet Onion, Garlic, Pecorino*

## BEVERAGES

### Bill W

\$10.00

*Seedlip Garden, Bitter lemon soda, Lavender bitters*

### Twain's Twist

\$9.00

*Huckleberries, Lemon, Agave, Ginger Beer*

### Garden Variety

\$9.00

*Seedlip Garden, Cilantro, Lime*

Basil Lemonade \$5.00

Iced Tea, House Lemonade, or Arnold Palmer \$4.00

Devil's Canyon Root Beer \$4.00

San Pellegrino Aranciata \$4.00

Fentimans Ginger Beer \$4.00

*\*pricing and availability subject to change.*