



today's menu *sunday july 21st, 2013*

## PIZZA

- California Tomatoes** ramini mozzarella di bufala, basil, parmesan, olive oil & sea salt 15  
**Bianco** fontina, mozzarella, smoked eggplant, cherry tomatoes, opal basil, chili oil & sea salt 15  
**Wood Fired Mushrooms & Duck Prosciutto** caciocavallo, arugula, olive oil & sea salt 16

## NEXT

- DiStefano Stracciatella** almond salsa verde, black pepper & plum preserves, with della fattoria bruschetta 14  
**Chilled Melon & Full Belly Farm Tomato Soup** smoked mozzarella & arugula 10  
**Rancho Gordo Chickpea Hummus** fresh chickpeas, pickled mt. shasta porcini mushrooms, nigella seeds & rustic bakery flatbreads 12  
**Shrimp & Cod Fritters** calabrian chili pesto & summer squash slaw 15  
**Marin Roots Sweet & Bitter Green Salad** market vegetables, soft herbs, toasted m&h bakery sprouted loaf with drake family farm goat cheese 12  
**Castelvetrano Olives** redwood hill farm goat milk feta, marcona almonds & smoked paprika 10  
**Drakes Bay Oysters** watermelon & persian lime mignonette 16.5  
**Cured Meats From Our Friends** finocchiona, cacciatorino, nduja, speck, lardo, joy's duck egg salad with bread & butter pickles 17  
**Green Gulch Farm Lettuces** jessie's baby carrots, red torpedo onions, oregon hazelnuts, tarragon & mustard vinaigrette 12.5  
**Fried Green Tomatoes** distefano burrata cheese, pickled bing cherries, fried capers & lambsquarter 14.5  
**Summer Salad** comanche creek tomatoes, heirloom pole beans, toasted fregola, lemon cucumbers, greek yogurt & za'atar 12.5

## ENTREES

- Coddled Eggs** smoked salmon, mushroom conserva & brioche toast 16  
**Mancini Spaghetti Busta** blistered leap frog farm cherry tomatoes, tellicherry black pepper & santa barbara uni 21  
**Grilled Brandt Skirt Steak** jimmy nardello peppers, summer corn pudding, little gems lettuce, ricotta salata & davvero balsamic vinegar 23  
**Scottish Salmon** smashed county line harvest baby beets, green olive tapenade & dill yogurt 26  
**Wise Sons Pastrami & Eggs** poached eggs, green tomato ketchup, heirloom broccoli, cherry tomatoes, fried potatoes & rye toast 18

## FROM THE MARKET

- Crispy Full Belly Farms Potatoes** gribiche & fried herbs 7.5  
**Joy's Duck Egg Salad** spinach, bagna cauda & toasted brioche 8.5  
**Heirloom Tomatoes** anchovy bread crumbs & salsa criolla 7.5  
**Spice-Roasted Carrots** harissa, marshall farm honey & oasis gardens medjool dates 8  
**Marinated County Line Harvest Beets** toasted sunflower seeds, sausalito springs watercress & dill seed vinaigrette 4.5  
**Della Fattoria Pane de Siciliano** olive ranch extra virgin olive oil 4.5

## CHEESE

- Etude** raw goat | andante dairy, petaluma, ca / toasted pine nut & fennel jam 11  
**Toma** cow | point reyes farmstead, point reyes, ca / brûléed with crown maple sugar & red livermore walnuts 10  
**Mt. Tam** cow | cowgirl creamery, point reyes, ca / blue chair fig jam 10  
**Fat Bottom Girl** raw sheep | bleating heart cheese, tomares, ca / frog hollow farm dried stone fruit 11

*cell phones, tweeting and e-mailing have been proved  
harmful to other diners' appetites. please refrain.*