

# FOOD MENU

## CHEESE + CHARCUTERIE

### CHEESE

*Hand-crafted cheese from up the road and around the world*

**St. André**

*Cow's Milk Triple Cream - France*  
*Paired with Seasonal Apple Selection*

**Cave Aged Gouda**

*Cow's milk - 12 month Holland*  
*Paired with Dried Apricots and Rainier*

**Humboldt Fog**

*Goat's Milk - Humboldt County*  
*Paired with Fig Compote*

**Manchego**

*Sheep's Milk - 6 months - Spain*  
*Paired with Spanish Marcona*  
*Almonds*

**Pt. Reyes Bleu**

*Cow's Milk - Mendocino County*  
*Paired with Orange Clover*  
*Honeycomb*

### MEAT

*Artisanal and homemade*  
*charcuterries*

**Prosciutto de San**  
**Danielle - Italy**

**Finnochiono - Fennel Salami**  
**- Molinari**

**Bresaola - Air Dried Beef**

**Ciccioli - Italian Pork Terrine**

**Iberico - Cured Ham (Add \$4)**

Two Cheese Selection .....	12
Three Cheese Selection.....	17
Two Meat Plate.....	11
Three Meat Plate.....	16
Cheese & Charcuterie Plateau (2 cheese & 2 meat selections) .....	22
Cheese & Charcuterie Tower (4 cheese & 3 meat selections).....	35
The Cheese Monger...(All 5 cheese selections).....	26

*Included in all charcuterie selections:*

Cornichons, Whole Grain &  
Regular Dijon Mustard, Marinated  
Olives, and Daily Focaccia

### DOLLAR OYSTERS

Wed - Sun,  
3:00 pm-6:00 pm

### ON THE ICE - DAILY CHEF'S CHOICE OF OYSTER

*Served over ice with Carrot Ginger Mignonette & Shallot Red Wine Mignonette - 2.25*

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



### BAR BITES

Warm Marinated Olives 5

Truffle Popcorn - Truffle Salt, Truffle Oil, Butter 5

Fried Castelvetrano Olives 6

Stuffed Piquante Peppers, Jicama Salsa, Avocado Mousse 5

House Focaccia, Olive Oil 4

Corn Griddle Cake, Shiitake Mushroom Condiment 4

Spiced Marcona Almonds 4

Corn and Smoked Chili Hush Puppies, Crab & Charred Scallion Remoulade 7

10% will be added to all checks for San Francisco City ordinances and to provide a living wage to all employees.

## DAILY BRUSCHETTE

*A rotating selection of season artisan inspired dishes on house made focaccia.  
See chalkboard or ask your server.*

## PETITES ASSIETTES

Roman Salad.....8

*Organic Chicories, Escarole, Celery, Italian Parsley, Marcona Almonds, Shaved Manchego, Red Wine Vinaigrette*

Mission Fig & Wild Arugula Salad .....9

*Pickled Fennel, Kohlrabi, Cowgirl Goat Cheese, Aged Sherry Vinaigrette*

Heirloom Tomato Salad .....10

*Warm Freshly Made Ricotta, Summer Beans, Arugula Pistou, Basil*

Cauliflower a La Plancha .....8

*Sherry-Golden Raisin Sauce, Toasted Pine Nut, Preserved Lemon Gremolata (seared Barnegat Bay Scallop - yes please! Additional \$8)*

Slow Roasted Stone Fruits .....9

*Fennel & Turnip Pickles, Almond-Fines Herbes Vichyssoise*

Olive Oil Poached Salmon .....15

*Charred Romaine, Chickpea Croutons, Demi Sec Grapes, Goddess Dressing*

Fried Oyster & Tasso Ham Tartine .....10

*Crispy Fried Oysters, Tasso Ham, Summer Slaw, Oyster Aioli on Toast*

Lobster Cavatelli .....15

*House Made Pasta, Poached Lobster, Charred Corn, Fines Herbes, English Pea Sauce*

Wild Gulf Shrimp a La Plancha .....13

*Crispy Potato Cubes, Sea Beans, Piperade Emulsion*

Mushroom Stuffed Quail .....16

*Boneless Quail, Nebrodini Mushroom, Toasted Gnocchi, Stir Fried Pea Greens, Porcini Jus*

Foie Gras and Smoked Ham

Stuffed Chicken Thigh.....17

*Pattypan Squash, Italian Salsa Verde, Pan Jus*

Bavette Steak a La Plancha .....17

*Sausalito Watercress, Smoked Tomato Bordelaise, Crispy Potato Cubes*

## DESSERTS

Chocolate Coffee Opera Cake .....7

*Chantilly Cream*

Rosemary Scented Panna Cotta.....7

*Rhubarb Crumble, Honey Mousse*

Bananas Foster Bread Pudding .....7

*Salted Caramel Mousse*



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Scopo Divino | 2800 California Street, San Francisco, CA, 94115 | 415-928-3728 | scopodivino.com | #winetherapy