

Starters

Garden Lettuces w/ radishes \$11/\$22
Wild Arugula w/ beets, goat cheese & pistachios \$12/\$24
Little Meatballs w/ tomato sauce & aged provolone \$11
Italian Picnic w/ speck, nduja, salameetto piccante, ricotta, beets, olives,
blood orange, Marcona almonds, soppressata & flatbread \$18
Warm Medjool Dates w/ dolce gorgonzola & balsamic condimento \$8
Burrata w/ pistachio crema, pomegranate & warm flatbread \$14
Mixed Raddichios w/ blood oranges, fennel & dolce gorgonzola \$13/\$26
Roasted Baby Carrots w/ black tahini yogurt, chili oil & sesame seeds \$10

Roasts & Pasta

Roasted Chicken Breast w/ soft polenta & roasted Brussels sprouts \$21
Ricotta Cavatelli w/ sage-brown butter, butternut squash, arugula & Parmigiano \$16
Little Meatballs w/ tomato, provolone, soft polenta & Brussels sprouts \$18

Pies

Margherita- tomato, mozzarella & basil \$15
Four Cheese- herbs, ricotta, provolone, gorgonzola & pecorino \$16
Atomica- tomato, mushrooms, chilies, red onions & mozzarella \$16
Sweet Italian Sausage w/ tomato, red onions & provolone \$17
Yukon Gold Potatoes w/ bacon, red onions, thyme & gorgonzola \$17
Mushrooms w/ lemon, caramelized onions, fontina, truffle cheese & arugula \$17
Amatriciana- tomato, pancetta, chilies, pecorino & a farm egg \$18
Pesto w/ braised chard, ricotta, ricotta salata & olives \$16
Brussels Sprouts w/ nduja, caramelized onions, thyme & smoked mozzarella \$18
Zucca- butternut squash, ricotta salata, ricotta, sage & brown butter \$16

*** Gluten-free crust is available for any pizza add \$2***

Add on any pie

farm egg* \$2.5 pepperoni \$3 bacon \$4 anchovies \$2 speck \$5 extra cheese \$3
pancetta \$4 sausage \$4 Tutto Calabria chilies \$1.50 gluten-free crust \$2
www.gialina.com :: 415.239.8500

\$1.25 per person surcharge will be added to your bill to cover the costs of SF employer mandates.

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.*

—WATER UPON REQUEST—