

TO GO

Starters

Garden Lettuces w/ watermelon radish \$11/\$22
Wild Arugula w/ Fuyu persimmons, goat cheese & pistachios \$12/\$24
Little Meatballs w/ tomato sauce & aged provolone \$11
Burrata w/ roasted Brazilian broccoli, pistachio salsa verde & flatbread \$14
Italian Picnic w/ soppressata, speck, nduja, salame piccante, ricotta,
orange-fennel salumi, persimmon, olives, beets & flatbread \$18
Roasted Brazilian Broccoli w/ black tahini yogurt, Aleppo pepper & sesame \$10
Beet & Avocado Salad w/ lettuces, Satsuma mandarins & gorgonzola \$12/\$24

Pasta & Roast

Ricotta Cavatelli w/ mushroom crema, tarragon & Parmigiano \$16
Mary's Chicken Breast w/ herbed aioli, polenta & roasted Brussels sprouts \$21

Pies

Margherita- tomato, mozzarella & basil \$14
Four Cheese- herbs, ricotta, provolone, gorgonzola & pecorino \$15
Atomica- tomato, mushrooms, chilies, red onions & mozzarella \$15
Sweet Italian Sausage w/ tomato, red onion & aged provolone \$17
Yukon Gold Potatoes w/ bacon, red onions, thyme & gorgonzola \$17
Amatriciana- tomato, pancetta, chilies, pecorino & a farm egg \$18
Pesto w/ braised chard, ricotta, ricotta salata & olives \$16
Wild Nettles w/ pancetta, mushrooms, red onions & Italian provolone \$19
Zucca- butternut squash, ricotta, ricotta salata, sage & brown butter \$16
Brussels Sprouts w/ caramelized onions, thyme, nduja & smoked mozzarella \$18
Mushrooms w/ lemon, caramelized onions, fontina, truffled pecorino & arugula \$17

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

Add on any pie

farm egg* \$2.5 pepperoni \$3 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

\$1.00 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—