

TO GO

Starters

Garden Lettuces w/ beets, cucumbers & watermelon radish \$12/\$24
Wild Arugula w/ Pluot plums, goat cheese & pistachios \$12/\$24
Little Meatballs w/ tomato sauce & aged provolone \$11
Italian Picnic w/ soppressata, orange-fennel salumi, speck, nduja,
salametto piccante, ricotta, olives, strawberries, beets & flatbread \$18
Burrata w/ organic yellow peaches, balsamic condimento & sea salt \$15
Sautéed Prawns w/ smoked paprika scampi butter & soft polenta \$12

Pasta & Roast

Ricotta Cavatelli w/ pancetta, tomatoes, mint & Parmigiano \$16
Mary's Chicken Breast w/ herbed aioli, polenta & Romano beans \$21

Pies

Margherita- tomato, mozzarella & basil \$14
Four Cheese- herbs, ricotta, provolone, gorgonzola & pecorino \$15
Atomica- tomato, mushrooms, chilies, red onions & mozzarella \$15
Yukon Gold Potatoes w/ bacon, red onions, thyme & gorgonzola \$17
Pesto w/ braised chard, ricotta, ricotta salata & olives \$16
Broccoli Rabe w/ sweet Italian sausage, red onions & fontina \$18
Amatriciana- tomato, pancetta, chilies, farm egg* & pecorino \$18
Sweet White Corn w/ summer squash, pepperoni & aged Italian provolone \$17
Portobello Mushroom w/ onions, fontina, preserved lemon & arugula \$16
Heirloom Tomatoes w/ smoked bacon, mozzarella & wild arugula \$22
Long Cooked Chard w/ tomato, nduja, caramelized onions & provolone \$17
Wild Nettles w/ pancetta, mushrooms, red onions & aged Italian provolone \$19

*** 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—