

# To Go

## Starters

- Garden Lettuces w/ fennel & 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, balsamic condimento, arugula & warm flatbread \$14

## 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

## 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 \$2

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\$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—