

TO GO

Starters

Garden Lettuces w/ beets, dolce gorgonzola & salted almonds \$12/\$24
Wild Arugula w/ apricots, goat cheese & pistachios \$12/\$24
Little Meatballs w/ tomato sauce & aged provolone \$11
Italian Picnic w/ soppressata, mortadella, speck, salameetto picante, nduja,
strawberries, marinated beets, olives, ricotta & flatbread \$18
Parsnip Hummus w/ green olives, radish & flatbread \$10
Marinated Farro w/ roasted Summer squash, capers & preserved lemon \$10
Buratta w/ roasted eggplant puree & warm flatbread \$14

Pasta & Roast

Ricotta Cavatelli w/ pancetta, asparagus, favas, English peas & Parmigiano \$16
Mary's Chicken Breast w/ aioli, polenta & broccoli di ciccio \$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
Amatriciana- tomato, pancetta, chilies, farm egg* & pecorino \$18
Portobello Mushrooms w/ caramelized onions, preserved lemon, fontina & arugula \$16
Pesto w/ braised chard, ricotta, ricotta salata & olives \$16
Sweet Italian Sausage w/ tomato, red onions & provolone \$17
Smoked Prosciutto w/ tomato, mozzarella & arugula \$19
Asparagus w/ pancetta, leeks, mozzarella, truffled Taleggio & chili flakes \$18
Long Cooked Chard w/ tomato, caramelized onions, provolone & nduja \$17
Moroccan Lamb w/ mozzarella, leeks, currants, herbed salad & Greek yogurt \$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—