

FIGRELLA

NEIGHBORHOOD ITALIAN

FRITTI

ARANCINI AL PARMIGIANO 14
Warm Mozzarella Center, Rich Pomodoro Sauce, Parmigiano Reggiano (v)

HERBED CHICKEN WINGS 16
Garlic, Lemon & Fiorella Ranch

FRITTI OF CALAMARI & PEPPERONCINI 18
Crispy Calamari, Pepperoncini & Lemon with a Pepperoncini Aioli

ANTIPASTI

MARINATED ITALIAN OLIVES 8
Rosemary, Coriander & Orange (v)

ASPARAGUS WITH GRIBICHE 15
Eggs, Mustard, Pickles, Lemon & Radish Sprouts (vg) (gf)

FAVA BEAN CROSTINO 10
Braised Fava Beans, Mint, Lemon & Pecorino (v)

CHICKEN LIVER MOUSSE WITH GIARDINIERA 18
Pickled Cauliflower, Celery, Carrots & Toasted Saltwater Bakery Sourdough

CITRUS & BURRATA 14
Burrata, Pistachio, Shaved Fennel, Pickled Fresno Chili, Fennel Fronds Maldon Salt & Frantoia Olive Oil (v) (gf)

OG BABY LETTUCE SALAD 16
Little Gems, Young Red & Green Leaf Lettuces, Cucumbers, Fennel, Radishes, Flowers, Everything Seeded-Nut Crocante with Creamy Avocado Italian Dressing (vg) (gf)

BEET & CHICORY SALAD 16
Mixed Chicories, Citrus Supremes, Fennel, Pecorino Toscano & Spiced Walnut (vg) (gf)

FARRO PRIMAVERA 12
English Peas, Asparagus, Snap Peas, Almonds, Spring Onion Vinaigrette & Herbs (v)

CECI E CALAMARI 18
Braised Squid, Chickpeas, Fregola, Sundried Tomato, Olives, Gremolata Breadcrumb, Italian Vinaigrette & Herbs

WOOD ROASTED CARROTS 13
Olive Caper Vinaigrette & Herbs (v) (gf)

NONNA'S MEATBALLS 18
Marinara, Parmigiano & Parsley

PIZZA

NEAPOLITAN PIE** 18
Tomato, Garlic, Chilies, Oregano, Capers Frantoia, Sal Secco Olives (v)

** ADD ANCHOVIES FOR \$2

MARGHERITA PIE 20
Tomato, Basil & Fior di Latte (vg)

BURRATA PIE 24
D.O.P. Cherry Tomato, Fresh Basil & A Whole Ball of Angelo & Franco Burrata (vg)

FUNGHI PIE 22
Oyster & Cremini Mushrooms, Rosemary, Garlic, Crescenza, Fontina & Chili (vg)

SPRING ASPARAGUS PIE 22
Green Garlic Potato Cream, Chili Flake, Fontina, Montasio & Pickled Spring Onion (vg)

OLIVA DE LILLIANA PIE 20
Garlic, Chili Flake, Parsley, Buffalo Mozzarella, Castelvetrano Olives, Parmesan & Tonda EVOO (vg)

PASTA

BUCATINI ALL'AMATRICIANA 22
Guanciale, Tomato, Chili, Pecorino Fiore Sardo

CHITARRA ALLA CACIO E PEPE 22
Black Pepper, Pecorino & Butter (vg)

RADIATORE ALLA VODKA DIAVOLO 22
Pomodoro, Cream, Ricotta, Chili, Vodka, Basil & Parmigiano (vg)

RIGATONCINI AL BOLOGNESE CLASSICO 24
Pork & Beef Bolognese with Tomato, Parmigiano, Pecorino, Sage & Rosemary

RICOTTA CAVATELLI, LAMB SAUSAGE & ENGLISH PEAS 24
English Peas & Tendrils, Mint & Parmigiano Reggiano

PASTA SUBSTITUTIONS
House made egg free pasta 0
House made gluten free pasta 0



POLK STREET

(vg) Vegetarian (v) Vegan (gf) Gluten Free

PEA TENDRIL & STRACCIATELLA PIE 23
Green Garlic, Pecorino, Fior di Latte & Meyer Lemon (vg)

THE GOOD NEIGHBOR PIE** 24
Three Meats, Tomato, Garlic, Provolone Piccante & Marinated Onions

** 15% of all proceeds from this pie will go to AC Marin to provide families & players the financial support to participate in youth soccer

NYC STYLE PEPPERONI PIE 24
Ezzo Pepperoni, "NYC Slice" Style Sauce, Mozzarella & Grana Padana

SALSICCIA PIE 24
House Made Sausage, Ricotta, Mozzarella di Bufala, Garlic & Calabrian Chili Salsa Verde



PIE ADD ONS

Wood Roasted Mushrooms	4
Anchovies	3
Olives	2
Sausage	3
Side of Sauce	2
Pepperoni	3
Mozzarella di Bufala	4
Burrata	6
Arugula	2
Side of Ranch	1

WINE OF THE MONTH

2019 FIANO, CRUESS, RUSSIAN RIVER
14/5OZ, 23/8OZ, 70/BTL

Anthony Beckman, and his wife Alissa Lind make unique and elegant wines using grapes sourced from sustainably farmed vineyards in Sonoma County. William Cruess, Alissa's great uncle, was a UC Berkeley professor in the early 1900's, and in 1933 helped restore the wine industry in California after the repeal of Prohibition by establishing the premier university for grapes and wine. Fiano is a classic white grape of southern Italy, and the Cruess expression of it is pure. Fresh melon, papaya, nuttiness, and exotic fruit offering amazing aromatics combine with a lush palate that remains elegant and complex. Try this with the Cacio e Pepe, the Bolognese, or the Salsiccia Pie!

WE'RE NOT RESPONSIBLE FOR LOST ITEMS. A 6% SURCHARGE IS ADDED TO ALL FOOD & BEVERAGE SALES WHICH APPLIES TO THE COST OF SAN FRANCISCO EMPLOYER MANDATES AND ORDINANCES INCLUDING HEALTH CARE & MINIMUM WAGE. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. HOURS: SUN-THUR 5:00-9:30PM, FRI & SAT 5:00-10:00PM. PARTIES OF 7 OR MORE WILL BE CHARGED 20% AUTO GRATUITY.