

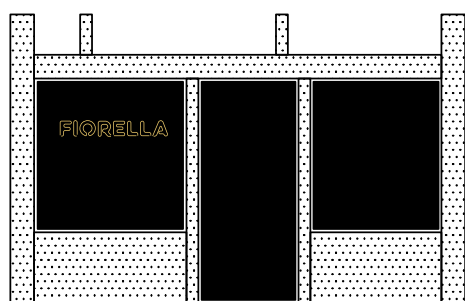
FIORELLA NEIGHBORHOOD ITALIAN

FRITTI

- HERBED CHICKEN WINGS** 16
Garlic, Lemon & Fiorella Ranch
- ARANCINI AL PARMIGIANO** 14
Warm Mozzarella Center, Rich Pomodoro Sauce & Parmigiano Reggiano (vg)

ANTIPASTI

- MARINATED ITALIAN OLIVES** 8
Rosemary, Coriander & Orange (gf) (v)
- CHICKEN LIVER MOUSSE WITH GIARDINIERA** 18
Pickled Cauliflower, Celery & Carrots, Toasted Saltwater Bakery Sourdough
- FAVA BEAN CROSTINO** 10
Braised Fava Beans, Mint, Lemon & Pecorino (vg)
- OG BABY LETTUCE SALAD** 16
Little Gems, Red & Green Leaf Lettuces, Cucumbers, Fennel, Radishes, Flowers, Everything Seeded-Nut Crocante with Creamy Avocado Italian Dressing (gf) (vg)
- FARRO PRIMAVERA** 12
English Peas, Asparagus, Snap Peas, Almonds, Spring Onion Vinaigrette & Herbs (vg)
- ASPARAGUS WITH GRIBICHE** 15
Eggs, Mustard, Pickles, Lemon, & Radish Sprouts (vg) (gf)
- LITTLE GEMS & TUNA CONSERVA SALAD** 22
Tonnato Dressing, Yukon Golds, Haricot Verts, Croutons & Olivata
- CECI E CALAMARI** 18
Braised Squid, Chickpeas, Fregola, Sundried Tomato, Olives, Gremolata Breadcrumb, Italian Vinaigrette & Herbs
- NONNA'S MEATBALLS** 18
Marinara, Parmigiano & Parsley



SUNSET

PIZZA

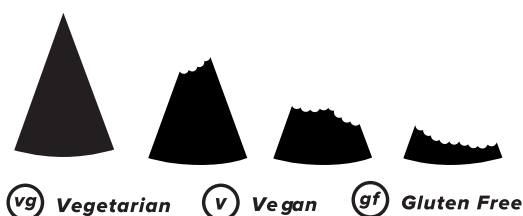
- ZUCKERMAN FARM'S ASPARAGUS PIE** 22
Green Garlic-Potato Cream, Chili Flake, Fontina, Montasio & Pickled Spring Onions (vg)
- MARGHERITA PIE** 20
Tomato, Basil & Fior di Latte (vg)
- BURRATA PIE** 24
D.O.P. Cherry Tomato, Fresh Basil & A Whole Ball of Angelo & Franco Burrata (vg)
- FUNGHI PIE** 22
Cremini & Oyster Mushrooms, Rosemary, Garlic, Crescenza & Fontina Val d'Aosta (vg)
- PEA TENDRIL & STRACCIATELLA PIE** 23
Green Garlic, Pecorino, Fior di Latte, Meyer Lemon & Speck
- THE GOOD NEIGHBOR PIE**** 24
Spicy Salami, Meatball, Fennel Sausage, Tomato, Garlic, Pecorino, Provolone Piccante, Oregano & Marinated Red Onions
**15% of the sales from this pie will be donated to Argonne Elementary School
- NYC STYLE PEPPERONI PIE** 24
Ezzo Pepperoni, 'NYC Slice' Style Sauce, Mozzarella & Grana Padano
- SALSICCIA PIE** 24
House-Made Sausage, Ricotta, Mozzarella di Bufala, Garlic & Calabrian Chili Salsa Verde

PASTA

- CHITARRA ALLA CACIO E PEPE** 22
House-Made Chitarra, Black Pepper, Pecorino & Butter (vg)
- RADIATORE ALLA VODKA DIAVOLO** 22
Pomodoro, Cream, Chili, Vodka, Basil & Parmigiano (vg)
- OCTOPUS SUGO & SQUID INK MAFALDINE** 23
Octopus, Fennel Tomato Broth, Herbed Breadcrumbs, Calabrian Chili Butter
- RIGATONCINI AL BOLOGNESE CLASSICO** 24
House-Made Rigatoncini, Pork & Beef Bolognese with Tomato, Parmigiano, Pecorino, Sage & Rosemary
- RICOTTA CAVATELLI, LAMB SAUSAGE & ENGLISH PEAS** 24
English Peas & Tendrils, Mint & Parmigiano Reggiano
- PASTA SUBSTITUTIONS**
Egg free pasta 0
Gluten free pasta 0
- PIE ADD ONS**
- | | |
|------------------------|---|
| Wood Roasted Mushrooms | 4 |
| Anchovies | 3 |
| Olives | 2 |
| Sausage | 3 |
| Speck | 6 |
| Side of Sauce | 2 |
| Pepperoni | 3 |
| Burrata | 9 |
| Arugula | 2 |
| Side of Ranch | 1 |

SECONDI

- PAN ROASTED 1/2 CHICKEN** 26
Cooks Venture Chicken, Cipollini Onion Agrodolce, Preserved Meyer Lemon & Jus



WINE OF THE MONTH

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

Anthony Beckman, and his wife Alissa Lund 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

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.

PARTIES OF 7 OR MORE WILL BE CHARGED 20% GRATUITY.

DINNER HOURS: MON-THUR 5-9PM, FRI 5-10PM, SAT 4:30-10PM & SUN 4:30-9PM. BRUNCH HOURS: SAT & SUN 11AM-2:30PM.