

Starters

Garden Lettuces w/ beets, cucumbers & radish \$11/\$22
Wild Arugula w/ Black Mission figs, goat cheese & pistachios \$12/\$24
Little Meatballs w/ tomato sauce & aged provolone \$11
Italian Picnic w/ soppressata, speck, nduja, salameetto piccante, ricotta,
olives, figs, beets & flatbread \$18
Heirloom Tomatoes w/ brown butter, lemon verbena, shiso & sea salt \$12
Burrata w/ Frog Hollow peaches, balsamic condimento & sea salt \$15
Fried Squash Blossoms w/ goat cheese, aioli, purslane & tomatoes \$14

Pasta & Roast

Ricotta Cavatelli w/ pancetta, cherry tomatoes, mint & Parmigiano \$16
Mary's Chicken Breast w/ herbed aioli, soft 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
Sweet Italian Sausage w/ tomato, red onions & provolone \$17
Yukon Gold Potatoes w/ bacon, red onions, thyme & gorgonzola \$17
Amatriciana- tomato, pancetta, chilies, farm egg* & pecorino \$18
Pesto w/ braised chard, ricotta, ricotta salata & olives \$16
Portobello Mushrooms w/ truffled cheese, onions, preserved lemon & arugula \$17
Heirloom Tomatoes w/ smoked bacon, mozzarella & wild arugula \$22
Wild Nettles w/ pancetta, mushrooms, red onions & aged Italian provolone \$19
Miss Figgy- figs, caramelized onions, thyme, fontina, Italian chorizo & arugula \$21

*** 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—