

Starters

Garden Lettuces w/ watermelon radish \$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,
orange-fennel salumi, olives, Marcona almonds, beets & flatbread \$18
Burrata w/ pistachio "butter", asparagus, blood oranges & flatbread \$15
Brussels Sprouts w/ garlic, preserved lemon & chili flakes \$10
Little Gems w/ Caesar dressing, white anchovies, fennel & truffle cheese \$12/\$24
Pan Fried Salt Cod Cakes w/ aioli, avocado crema & garden lettuces \$12
Roasted Cauliflower w/ whipped goat cheese & salsa verde \$10

Pasta & Roast

Ricotta Cavatelli w/ asparagus, dill-Meyer lemon butter & Parmigiano \$17
Mary's Chicken Breast w/ herbed aioli, polenta & roasted carrots \$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 onion & aged 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
Wild Nettles w/ pancetta, mushrooms, red onions & Italian provolone \$19
Brussels Sprouts w/ caramelized onions, thyme, smoked mozzarella & nduja \$18

*** 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—