

Starters

- Garden Lettuces w/ roasted beets & radish \$11/\$22
Little Meatballs w/ tomato sauce & aged provolone \$11
Italian Picnic w/ soppressata, speck, nduja, salameetto piccante, ricotta,
orange-fennel salumi, olives, beets & flatbread \$18
Burrata w/ tomatoes, pistachio salsa verde, balsamic condimento & flatbread \$14
Heirloom Tomato Salad w/ shiso, lemon verbena & brown butter \$12
Radicchio Salad w/ pancetta-thyme vinaigrette, fennel, shaved egg
& Castelvetrano green olives \$12/\$24
Medjool Dates w/ dolce gorgonzola & balsamic condimento \$9

Pasta & Roast

- Ricotta Cavatelli w/ pancetta, cherry tomatoes, mint & Parmigiano \$16
Mary's Chicken Breast w/ herbed aioli, soft polenta & Brazilian broccoli \$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
Wild Nettles w/ pancetta, mushrooms, red onions & Italian provolone \$19
Portobello Mushrooms w/ fontina, onions, preserved lemon & arugula \$17
Long Cooked Chard w/ tomato, nduja, caramelized onions & provolone \$17
Heirloom Tomato w/ smoked bacon, mozzarella, & wild arugula \$22
Pesto w/ braised chard, ricotta, ricotta salata & olives \$16
Broccoli Rabe w/ sweet Italian sausage, caramelized onions & fontina \$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—