

## TO GO

### 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 \$15  
Radicchio Salad w/ pancetta-thyme vinaigrette, fennel, shaved egg  
& Castelvetrano green olives \$12/\$24  
Medjool Dates w/ dolce gorgonzola & balsamic condimento \$9

### Pasta

- 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  
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  
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

\*\*\* 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

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\$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—