

## TO GO

### 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, Black Mission figs, beets & flatbread \$18  
Burrata w/ Frog Hollow peaches, balsamic condimento & sea salt \$15

### 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  
Pesto w/ braised chard, ricotta, ricotta salata & olives \$16  
Portobello Mushrooms w/ truffled cheese, onions, preserved lemon & arugula \$17  
Amatriciana- tomato, pancetta, chilies, farm egg\* & pecorino \$18  
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](http://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—