

## Lunch

February 3, 2012  
*served until 4pm*

### Antipasti

- Marinated Olives 5
- Roasted Beets, Watercress, Pistachios & Ricotta Salata 8.5
- Mixed Cured Meats with Toasted Baguette, Olives & Cornichon 13
- Roasted Romanesco, Cauliflower, Breadcrumbs & Calabrian Chiles 9
- Bruschetta with Taleggio Cheese, Grilled Apple & Honey Gastrique 9
- Steamed Mussels, Tomato Sauce, White Wine, Chile Flakes & Garlic 12
- Prosciutto di Parma, Roasted Pear, Arugula, Reggiano & Aged Balsamic 9
- Mozzarella di Bufala with Marinated Sundried Tomatoes & Basil-Arugula Pesto 10

### Soup & Salads

- Soup of the Day 7.5
- Chopped Salad & Gorgonzola Vinaigrette 8.5
- Organic Mixed Greens & Lemon Vinaigrette 8
- Poached Tuna, Organic Greens, Capers, Fennel & Red Onion 13.5
- Arugula, Pear, Onions, Walnuts, Gorgonzola & Balsamic Vinaigrette 9.5
- add Grilled Chicken 6
- add Grilled Salmon 7

### Pizza & Focaccia

- Crescenza-Stuffed Focaccia 14
- Zoe's Pepperoni, Wild Nettles & Feta 16
- Breakfast Pizza with Smoked Ham, Fontina & Eggs 16
- Hedgehogs Mushrooms, Leeks, Rosemary & Fresh Ricotta 17
- Calzone with Braised Artichokes, Peppers & Fresh Mozzarella 16
- add an Organic Egg 2.5
- add White Truffle Oil 3
- add Prosciutto 5
- add Arugula 3



### Sandwiches and...

- Roasted Chicken, Fontina, Herbs & Balsamic Onion on Ciabatta 11
- Sundried Tomatoes, Pesto, Artichokes & Smoked Prosciutto on Ciabatta 11
- Fried Egg Sandwich, Braised Chard, Smoked Ham & Cheddar on Brioche 12
- Rose's Niman Ranch Beef Burger with Red Onion, Lettuce & Fried Potatoes 13
- Salmon *Cozy* with Red Onion, Radish, Cucumbers, Watercress & Herb Aioli 13.5
- Roasted Turkey Breast, Avocado, Provolone & Whole Grain Mustard on Brioche 12



### Pasta, Polenta & More

- Spaghetti with Meatballs Braised in Tomato Sauce & Parmesan 17
- Linguine with Clams, Fennel, Onion, Cream, Chile Flakes & White Wine 17
- Fresh Fettuccini, Yellow Foot Mushrooms, Crème Fraîche, Thyme & Pecorino 16
- Chicken Tarragon Sausage over Soft Polenta, Spicy Tomato Sauce & Parmesan 12

### Sides

- Fried Potatoes 5
- Spinach, Garlic & Lemon 5.5
- Organic Soft Polenta & Goat Cheese 5.5
- Brussels Sprouts, Pancetta, Onions & Saba 6



*Executive Chef : Mark Gordon*

\*No substitutions, please.\*

A 2.5% service charge will be applied to the bill to help offset the costs of San Francisco ordinances.