

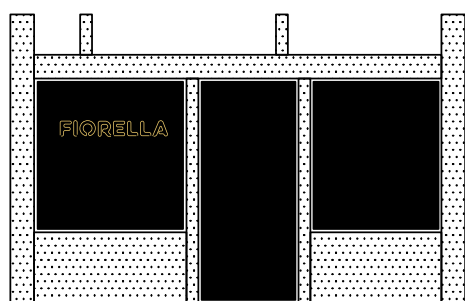
FIORELLA NEIGHBORHOOD ITALIAN

FRITTI

- HERBED CHICKEN WINGS** 16
Garlic, Lemon & Fiorella Ranch
- ARANCINI AL PARMIGIANO** 14
Warm Mozzarella Center, Rich Pomodoro Sauce & Parmigiano Reggiano (vg)

ANTIPASTI

- MARINATED ITALIAN OLIVES** 8
Rosemary, Coriander & Orange (gf) (v)
- ESCAROLE & BUTTER BEAN CROSTINO** 11
Saltwater Sourdough, Butter Bean Puree, Braised Escarole, Chili & Lemon (v)
- FAVA BEAN CROSTINO** 10
Braised Fava Beans, Mint, Lemon & Pecorino (vg)
- OG BABY LETTUCE SALAD** 16
Little Gems, Red & Green Leaf Lettuces, Cucumbers, Fennel, Radishes, Flowers, Everything Seeded-Nut Crocante with Creamy Avocado Italian Dressing (gf) (vg)
- ESCAROLE, APPLE & WALNUT SALAD** 16
Creamy Verjus Dressing, Honeycrisp Apples, Parmigiano Reggiano (vg)
- FARRO PRIMAVERA** 12
English Peas, Asparagus, Snap Peas, Almonds, Spring Onion Vinaigrette & Herbs (vg)
- ASPARAGUS WITH GRIBICHE** 15
Eggs, Mustard, Pickles, Lemon, & Radish Sprouts (vg) (gf)
- WINTER CITRUS SALAD** 15
Seasonal Citrus, Chili Crunch, Pistachios, Mint & Maldon Salt (vg) (gf)
- NONNA'S MEATBALLS** 18
Marinara, Parmigiano & Parsley



SUNSET

PIZZA

- ZUCKERMAN FARM'S ASPARAGUS PIE** 22
Green Garlic-Potato Cream, Chili Flake, Fontina, Montasio & Pickled Spring Onions (vg)
- MARGHERITA PIE** 20
Tomato, Basil & Fior di Latte (vg)
- BURRATA PIE** 24
D.O.P. Cherry Tomato, Fresh Basil & A Whole Ball of Angelo & Franco Burrata (vg)
- FUNGHI PIE** 22
Cremini & Oyster Mushrooms, Rosemary, Garlic, Crescenza & Fontina Val d'Aosta (vg)

PASTA

- CHITARRA ALLA CACIO E PEPE** 22
House-Made Chitarra, Black Pepper, Pecorino & Butter (vg)
- RADIATORE ALLA VODKA DIAVOLO** 22
Pomodoro, Cream, Chili, Vodka, Basil & Parmigiano (vg)
- OCTOPUS SUGO & SQUID INK MAFALDINE** 23
Octopus, Fennel Tomato Broth, Herbed Breadcrumbs, Calabrian Chili Butter
- RIGATONCINI AL BOLOGNESE CLASSICO** 24
House-Made Rigatoncini, Pork & Beef Bolognese with Tomato, Parmigiano, Pecorino, Sage & Rosemary
- RISI E BISI** 21
Acquerello Carnaroli Rice, English Peas, Mascarpone, Lemon, Mint & Parmigiano (vg) (gf)
- PASTA SUBSTITUTIONS**
Egg free pasta 0
Gluten free pasta 0

SECONDI

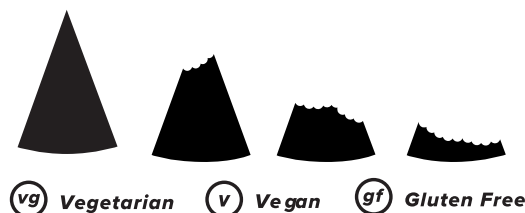
- PAN ROASTED 1/2 CHICKEN** 26
Cooks Venture Chicken, Cipollini Onion Agrodolce, Preserved Meyer Lemon & Jus

- PEA TENDRIL & STRACCIATELLA PIE** 23
Green Garlic, Pecorino, Fior di Latte, Meyer Lemon & Speck
- THE GOOD NEIGHBOR PIE**** 24
Spicy Salami, Meatball, Fennel Sausage, Tomato, Garlic, Pecorino, Provolone Piccante, Oregano & Marinated Red Onions
**15% of the sales from this pie will be donated to Argonne Elementary School
- NYC STYLE PEPPERONI PIE** 24
Ezzo Pepperoni, 'NYC Slice' Style Sauce, Mozzarella & Grana Padano
- SALSICCIA PIE** 24
House-Made Sausage, Ricotta, Mozzarella di Bufala, Garlic & Calabrian Chili Salsa Verde
- NEAPOLITAN ESCAROLE CALZONE** 18
Smothered Escarole, Fior di Latte, Ricotta, Gaeta Olives, Olivata, Lemon & Side of Marinara (vg)
- PIE ADD ONS**
- | | |
|------------------------|---|
| Wood Roasted Mushrooms | 4 |
| Anchovies | 3 |
| Olives | 2 |
| Sausage | 3 |
| Side of Sauce | 2 |
| Pepperoni | 3 |
| Burrata | 9 |
| | 6 |
| Arugula | 2 |
| Side of Ranch | 1 |

WINE OF THE MONTH

2020 BARBERA D'ALBA, FONTANAFREDDA, PIEMONTE
14/5OZ, 23/8OZ, 70/BTL

Barbera is one of the most important red grapes from the northern Italian region of Piemonte. The Fontanafredda winery has a long and storied history, having been founded by the first king of the newly unified Italy. This wine is packed with notes of blackberries and plums, with a slight spiciness hinting at black pepper and cinnamon. Soft tannins harmoniously combine with a juicy and fresh finish. Try this with the Cacio e Pepe, the Bolognese, or the Funghi Pie!



WE'RE NOT RESPONSIBLE FOR LOST ITEMS. A 6% SURCHARGE IS ADDED TO ALL FOOD & BEVERAGE SALES WHICH APPLIES TO THE COST OF SAN FRANCISCO EMPLOYER MANDATES AND ORDINANCES INCLUDING HEALTH CARE & MINIMUM WAGE. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

PARTIES OF 7 OR MORE WILL BE CHARGED 20% GRATUITY.

DINNER HOURS: MON-THUR 5-9PM, FRI 5-10PM, SAT 4:30-10PM & SUN 4:30-9PM. BRUNCH HOURS: SAT & SUN 11AM-2:30PM.