

# A. Francisco's

## for the table.

**castelvetro olives** <sup>GF, VE</sup>  
marinated, orange zest

**focaccia** <sup>V</sup>  
evoo, maldon, parsley

**pickles** <sup>GF, VE</sup>  
house-pickled vegetables

**anchovies** <sup>GF</sup>  
white anchovy, orange zest, parsley, chili, evoo

**mushroom toast** <sup>V</sup>  
wild mushrooms, taleggio, parsley, grilled bread

**prosciutto & pear** <sup>GF</sup>  
gorgonzola dolce, honey, thyme, arugula, saba

**arancini** <sup>V</sup>  
mushroom risotto, cauliflower purée, grana padano, herbed oil

**burrata bites** <sup>V</sup>  
panko-crusted, marinara, truffle oil

**notyamama's meatball** <sup>GF</sup>  
wagyu blend, marinara, grana padano

## greens.

**tuscan kale** <sup>GF, V</sup>  
kale chips, pine nuts, grana padano, lemon, evoo

**little gem caesar**  
caesar dressing, croutons, crispy prosciutto

**shaved fennel & celery root** <sup>GF, V</sup>  
parmesan dressing, cracked black pepper

**beets & squash** <sup>GF, V</sup>  
roasted beets, butternut squash, goat cheese, arugula, dill, sunflower seeds, saba

## plates.

**rigatoni carbonara**  
hand-cut rigatoni, egg, guanciale, pecorino romano, cracked pepper

**seared salmon** <sup>GF</sup>  
wild mushroom lentil risotto, herb oil, citrus

**heritage chicken** <sup>GF</sup>  
bone-in, sweet potato purée, tomato confit, tuscan crème sauce, pepper drops, evoo

**roasted cauliflower steak** <sup>VE</sup>  
garbanzo, roasted squash, kale, salsa verde, almond-fennel dukkah

**bistecca** <sup>GF</sup>  
thick cut certified angus strip steak, medium rare, charred tomato, sautéed kale, roasted garlic, evoo

## CICCHETTI NIGHT-EVERY TUESDAY!

join us at the bar! enjoy 3 free cicchetti per person. our take on venetian-style small bites, perfect with a glass of wine or a cocktail. come sip, snack, stay while!



## seasonal pies.

**harvest** <sup>V</sup> 19  
garlic confit base, mozzarella, provolone, butternut squash, marsala-sautéed mushrooms, butternut squash crème purée, chives

**puttanesca** 19  
puttanesca sauce, fior di latte mozzarella, kalamata & castelvetro olives, anchovies, capers, lemon zest

## signature pies.

**sausage** 19  
evoo, fontina, sausage, garlic, pickled peppers, parsley, grana padano

**vodka** <sup>V</sup> 19  
gochujang vodka sauce, fior di latte mozzarella, basil chiffonade. add sausage +2

**meridione** 20  
calabrian chili infused tomato sauce, fior di latte mozzarella, iberico chorizo, dried aleppo pepper

**devil's honey** 24  
tomato sauce, n'duja, pickled peppers, stracciatella [post bake], hot honey, basil

## classic pies.

**rosso** <sup>VE</sup> 15  
tomato sauce, garlic, basil, evoo

**og** 16  
tomato sauce, fior di latte mozzarella, pepperoni, basil

**margherita** <sup>V</sup> 17  
tomato sauce, mozzarella di bufala [post bake], basil, evoo

**cheese** 16  
tomato sauce, shredded mozzarella, basil  
available enhancements for the cheese pizza [limit 2]

•hot honey drizzle +1

•garlic+1

•pickled peppers +1

•wild mushrooms +2

•sausage +2

•salami +2

•pepperoni +2

•white anchovy +3

•n'duja +3

•iberico chorizo +3

## sides. [serves two]

**patatine** <sup>V</sup> 11  
house-cut fries, grana padano, truffle oil

**beans** <sup>V</sup> 10  
green beans, pecorino, toasted walnuts, honey, lemon zest

**roasted brussels sprouts** 12  
pancetta, lemon, chili

gluten free dough: (limited availability) for an additional \$4. please note that our kitchen is not a certified gluten-free environment, and cross contamination may occur. menu items may contain or come into contact with wheat, eggs, peanuts, tree nuts, and milk. due to these circumstances we are unable to guarantee that any menu item can be completely allergens free.

\*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness especially if you have certain medical conditions.