

Sodas & Bottled Beverages

Fountain Sodas 4

Coke, Diet Coke, Coke Zero, Sprite, Fanta Orange, Gingerale,
Shirley Temple, Rob Roy, Club Soda, Tonic

Italian Sodas & Cream Sodas 5

Cherry, Blackberry, Peach, Rose, Vanilla, Strawberry, Mango

Bottled Sodas 5

IBC Root Beer, Bundaberg Ginger Beer

Premium Bottled Water 7

VOSS Still 800ml, VOSS Sparkling 800ml

Peerless Fair Trade Coffee

made with whole milk; 2% milk or soy milk available on request

Coffee & Espresso 4

Double Espresso, Macchiato, Cappuccino 5

Latte, Americano, Mocha 6



129 Ellis Street, San Francisco, CA 94102

415.392.5500

Large Party Dining & Private Dining available

Delivery available through Grubhub.com



LUNCH - SPRING MENU 2018

APPETIZERS

Bruschetta goat cheese, garlic stewed tomatoes, basil,
balsamic vinegar 11

Meatballs three house made meatballs, topped with
Bolognese and melted mozzarella 9

Fritto Misto buttermilk marinated calamari and rock shrimp,
tomato aioli 15

Gamberi sautéed shrimp, white wine butter sauce, garlic &
tomato, chili flakes, parsley 10

Mussels white wine, pear tomatoes, finocchiona salami,
fennel, garlic, parsley, grilled crostini* 16

Antipasti finocchiona & soppressata salami, prosciutto,
smoked provolone, marinated olives* 20

SOUPS & SALADS

add to any salad — grilled chicken* 6 / grilled salmon* 12 / grilled shrimp* 9

Minestrone Soup seasonal vegetables, parmesan broth,
ditalini pasta 9

Seasonal Greens mesclun mix, cucumbers, shaved radish,
gorgonzola, champagne vinaigrette 11

Warm Spinach Salad mushrooms, peppers, caramelized
onions, gorgonzola cheese, balsamic vinegar 13

Caesar romaine lettuce, parmesan cheese, focaccia croutons,
caesar dressing* 12

Soup and Salad ½ caesar or greens with cup of minestrone
or soup of the day 10

SANDWICHES & BURGERS

Served with salad, soup or fries

Grilled Chicken Panini sundried tomato aioli, fontina, caramelized onions, arugula, ciabatta bun* 14

Ham & Provolone Panini Fra'mani ham, provolone, sweet peppers, sourdough..... 12

Vegetable Panini oven roasted tomatoes, red onion, fresh mozzarella and spinach with pesto aioli on grilled focaccia 14

Cheese Burger sharp cheddar, tomato aioli, lettuce, tomato, onion, pickles, ciabatta bun* 15

P&P Burger gorgonzola, mushrooms, caramelized onions, ciabatta bun..... 16

PIZZAS

Pizzas are approximately 10"

Margherita Pizza fresh mozzarella, basil & chili flakes..... 9

Peperoni Pizza mozzarella, locally sourced uncured peperoni 11

Sausage Pizza mozzarella, house made fennel sausage, mushrooms, garlic..... 11

Veggie Pizza mozzarella, bell peppers, mushrooms, red onion, garlic, arugula 11

PASTAS & ENTREES

Capellini plum tomatoes, garlic, basil and marinated fresh mozzarella..... 12

Spaghetti & Meatballs bolognese sauce, garlic stewed tomatoes, grana Padano 15

Pasta Alfredo choice of pasta with alfredo sauce and parmesan cheese..... 13

Linguini & Clams littleneck clams, Calabrian chili butter, garlic, tomato, white wine, parsley, crostini* 17

Frutti di Mare seasonal fish, clams, mussels, calamari, shrimp, saffron broth, linguine, crostini* 18

Risotto Primavera asparagus, fava beans, English peas, preserved lemon, mascarpone, arugula, cherry tomatoes..... 14

Chicken Marsala crimini mushrooms, sautéed spinach with garlic, mashed potatoes* 15

Grilled Salmon grilled asparagus, peperonata, mashed potatoes, preserved lemon aioli* 29

ON THE SIDE

Cup of Soup 6

Side of Mixed Greens..... 6

Garlic Fries..... 7

Parmesan Fries 8

Truffle Fries..... 10

Please advise your server of any food allergies prior to ordering.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

Puccini & Pinetti is not responsible for lost or stolen items.

Maximum of 4 credit cards per table.

An automatic 20% Gratuity will be applied to tables of 6 or more guests.