

RECOMMENDED WINES BY THE BOTTLE

Sparkling

Banfi Rosa Regale, Brachetto, Toscana (half bottle) 25
*Sweet fresh raspberries with crisp acidity, opens sweet on the palate and finishes dry.
 Pairs well with Crab Cake Benedict, Margherita Pizza or Ham & Cheese Omelet*

Chardonnay

Matanzas Creek, Sonoma County 2015 62
*Rich golden apple and candied Meyer lemon with a hint of smoke and chamomile
 Pairs well with Chicken & Waffles or the American Breakfast*

Pinot Grigio

Santa Margarita, Valdadige 2015 66
*Sharp and dry with floral hints on the nose and bright apple on the palate
 Pairs well with Smoked Salmon or Warm Spinach Salad*

Pinot Noir

Clos du Val, Napa Valley & Carneros 2015 80
*Full bodied with cherry and leather, rich tannins and a touch of oak. Finishes with citrusy acidity
 Recommended with Chicken & Waffles, Spaghetti & Meatballs or Grilled Chicken Panini*

Blend - Cabernet Sauvignon, Merlot, Syrah

Whitehall Lane, Tre Leoni, Napa Valley 2014 50
*Dark berry notes and rich jam with a hint of toast
 Pairs well with Steak & Eggs, Chicken Marsala or the P&P Omelet*



129 Ellis Street, San Francisco, CA 94102

415.392.5500

Large Party Dining & Private Dining available

Delivery available through Grubhub.com

BRUNCH - MENU 2018

Mimosas, Cocktails &

Bloody Marys

ALL YOU CAN DRINK MIMOSAS

house sparkling brut with your choice of flavor - classic orange, peach or strawberry 20

Elevate your Bottomless Mimosa with Peach Schnapps 5

CLASSIC MIMOSA 8

WHITE PEACH BELLINI 9

BASIC MARY house vodka, spicy bloody mary mix..... 11

BLOODY MARIA house tequila, spicy bloody mary mix 11

KENTUCKY MARY bulleit bourbon, spicy bloody mary mix 11

MICHELADA 10

SANGRIA ROSÉ brandy, peach, strawberry, dry white wine & rose wine..... 10

POMEGRANATE SANGRIA lemon, orange, cinnamon, brandied cherries, pomegranate, red wine..... 9

MOSCOW MULE house vodka, bundaberg ginger beer, lime..... 13

Peerless Fair Trade Coffee

made with whole milk; skim milk or soy milk available on request

Coffee & Espresso 4

Double Espresso, Macchiato, Cappuccino..... 5

Latte, Americano, Mocha 6

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



BRUNCH

\$2 charge for split items

AMERICAN BREAKFAST 2 eggs any style with bacon, pork sausage or chicken apple sausage and your choice of white, wheat, rye or sourdough toast..... 12

P&P OMELET pancetta, basil, mozzarella, caramelized onion, bolognese sauce, mixed greens..... 15

HAM & CHEESE OMELET* smoked ham, sharp cheddar, bell peppers, mixed greens 14

CHICKEN & WAFFLES* buttermilk fried chicken, whipped cream, maple syrup..... 18

BELGIAN WAFFLE fresh seasonal fruit, whipped cream 15

CRAB CAKE BENEDICT* house made crab cakes, hollandaise, 2 poached eggs, english muffin, mixed greens 24

STEAK & EGGS* grilled 10oz New York Strip, 2 eggs any style, roasted potatoes 35

SMOKED SALMON* toasted bagel, herbed mascarpone cheese, oven dried tomato, capers, red onion & arugula..... 18

PIZZAS

Pizzas are approximately 10"

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

Peperoni Pizza mozzarella, locally sourced uncured peperoni 11

SALADS & SOUPS

add on to your salad

grilled chicken 6 / grilled salmon* 12 / grilled shrimp* 9*

SEASONAL GREEN SALAD mesclun mix, champagne vinaigrette, cucumbers, gorgonzola cheese 11

WARM SPINACH SALAD mushrooms, peppers, caramelized onions, gorgonzola cheese, balsamic vinegar 13

CAESAR whole leaf romaine lettuce, parmesan cheese, focaccia croutons, caesar dressing 12

SOUP OF THE DAY 9

MINISTRONE SOUP parmesan broth, seasonal vegetables, ditalini pasta, parmesan..... 9

SANDWICHES

served with fries or house salad

add on to your sandwich - bacon 1 / gorgonzola cheese 1 / caramelized onions 1 / mushrooms 1*

GRILLED CHICKEN PANINI sundried tomato aioli, fontina, caramelized onions, arugula on a la baccia bun* 14

PROSCUITTO GRILLED CHEESE gruyere cheese, peppers, caramelized onions, and spinach on toasted sourdough 15

BACON & EGG SANDWICH two scrambled eggs, bacon, tomato aioli, arugula, tomato and fontina cheese on wheat bread 14

CHEESEBURGER cheddar, tomato aioli, lettuce, tomato, onion on a ciabatta bun* 16

ENTREES & PASTAS

\$2 charge for split items

CHICKEN MARSALA cremini mushrooms, sautéed spinach with garlic and mashed potatoes 27

SPAGHETTI & MEATBALLS bolognese sauce, garlic stewed tomatoes, grana Padano 26

LINGUINI & CLAMS littleneck clams, Calabrian chili butter, white wine, capers, garlic, parsley* 29

SIDE ORDERS

ONE EGG ANY STYLE 2

BAGEL & CREAM CHEESE 2

FRUIT BOWL 5

TOAST rye, wheat, or sourdough 2

BACON 2

CHICKEN APPLE SAUSAGE..... 2

PORK SAUSAGE..... 5

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.