

## 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, Fentiman's 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 - SUMMER 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

**Caprese Salad** heirloom tomatoes, burrata cheese, balsamic  
reduction, basil, agrumato, sea salt ..... 16

**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

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*Served with salad, soup or fries*

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

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

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

**B.L.T.** apple wood smoked bacon, romaine lettuce, heirloom tomatoes, sharp cheddar, black pepper aioli, grilled focaccia.....13

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

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

## PIZZAS

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*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

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**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

**Saffron Risotto** rock shrimp, frisee with agrumato, sea salt and cherry tomatoes, parmesan.....14

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

**Grilled Salmon** summer squash and eggplant caponata, pesto aioli and agrumato.....29

## ON THE SIDE

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**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.

A 20% Service Fee will be applied to split checks of 5 or more per table.

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