

## 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 2015 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 2019

### 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

#### ALL YOU CAN DRINK APEROL

bottomless aperol spritzers ..... 20

**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, Roy Rogers, Club Soda, Tonic

**Italian Sodas & Cream Sodas** ..... 5

Cherry, Blackberry, Peach, Vanilla, Strawberry, Hibiscus, 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

**MUSHROOM OMELET** crimini mushrooms, spinach, caramelized onions, fontina cheese . 14

**HAM & CHEESE OMELET\*** smoked ham, sharp cheddar, bell peppers, mixed greens ..... 15

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

**BELGIAN WAFFLE** fresh seasonal fruit, whipped cream ..... 15

**BUTTERMILK PANCAKES** fresh seasonal fruit compote, whipped cream, maple syrup ..... 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..... 10

**Peperoni Pizza** mozzarella, locally sourced uncured peperoni ..... 12

## 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

**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\* ..... 16

**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\* ..... 18

## ENTREES & PASTAS

---

*\$2 charge for split items*

**CHICKEN MARSALA** crimini 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** ..... 3

**FRUIT BOWL** ..... 5

**TOAST** rye, wheat, or sourdough ..... 2

**BACON** ..... 3

**CHICKEN APPLE SAUSAGE** ..... 3

**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.

An automatic gratuity of 20% will be applied to groups of 5 or more and split checks of 5 or more