

☞ *not available to take away*

JANUARY 20TH, 2019

House marinated Castelvetrano olives.....	6.00
Side of grana.....	5.00
Side of anchovies.....	5.00
Acme bread with butter.....	3.50

ANTIPASTI

☞ Disco Hama oysters with prosecco mignonette.....	3.50 each
Star Route Farms garden lettuces.....	10.00
Wild arugula with sheep's milk ricotta, almonds & marinated beets.....	14.00
Annabelle's chicories Caesar.....	14.00
☞ Fried kabocha squash & spring onion with ceci, pomegranate & salmoriglio.....	14.00
☞ Winter citrus with pistachios, black olives & Marash....	15.00
☞ Yellowfin tuna crudo with kiwi, radishes & mint.....	15.00
☞ Burrata Di Stefano on wood oven toast with new onions, herbs & salsa verde.....	15.00

PRIMI

Rigatoni all'Arrabbiata with housemade sausage.....	20.00
☞ Spaghetti with Hog Island Manila clams, green garlic, hot pepper & parsley.....	21.00
☞ Kabocha squash & ricotta ravioli with brown butter, hazelnuts & fried sage.....	21.00
Meatballs al Pizzaiolo.....	18.00

SECONDI

☞ Petrale sole with puntarelle, fried potatoes, green olives & Meyer lemon.....	30.00
☞ Braised Liberty Farms duck leg with beluga lentils, roasted radicchio, carrots & gremolata.....	31.00

PIZZE

Marinara.....	17.00
Margherita.....	19.00
Margherita di bufala.....	20.00*
Rapini, green garlic & housemade sausage.....	21.00
Potato, leeks & moliterno al tartufo.....	20.00
Tomato sauce, housemade sausage, hot pepper & panna....	21.00
Brussels sprouts, guanciale, parsley & ricotta salata.....	21.00
Arugula, prosciutto di Parma & grana.....	22.00

Add on any pizza

housemade sausage.....	5.00
prosciutto di parma.....	6.00
guanciale.....	5.00
arugula.....	6.00
calabrian peppers.....	3.00
anchovies.....	5.00
black olives.....	3.00
a farm egg.....	4.00

CONTORNI

Broccoli & cauliflower from the wood oven with garlic, hot pepper & toasted breadcrumbs.....	10.00
Grist & Toll polenta with gorgonzola, grana, or mascarpone.....	10.00

PIZZAIOLO

5008 TELEGRAPH AVENUE OAKLAND CALIFORNIA 94609

PHONE: 510-652-4888 HOURS: MON - THUR 5:30PM - 10PM FRI - SAT: 5:30 - 10:30

AN 20% GRATUITY SHALL BE APPLIED TO PARTIES OF 6 OR MORE GUESTS

CORKAGE IS \$25.00 PER 750ML & CAKEAGE IS \$5.00 PER PERSON

DOLCI

↳ Vanilla bean fontainebleau with
pomegranate granita & honeycomb
12.00

↳ Meyer lemon cream tart with
huckleberries & rose whipped cream
12.00

↳ Cocoa nib ice cream sundae with cajeta,
chocolate, puffed amaranth & Maldon salt
8.50

↳ Candy cap ice cream with maple pecans
8.50

↳ Chocolate sorbet with candied pistachios
12.00

↳ Affogato / Nocino affogato
7.00 / 10.00

Almond-oat & cinnamon biscotti
4.00

DESSERT WINE

Sauternes
Château Haut-Mayne '13.....13.00

Tawny Port
Quinta do Infantado NV.....10.00

SPECIALTY COCKTAIL MENU

La Donna Vecchia
barolo chinato, aperol, amaro nonino & lime
13

Pocket Full of Posies
*gin, jasmine green tea syrup,
dry vermouth, lemon,
peychauds bitters & absinthe*
12

Tina Modotti
tequila, aperol, grapefruit & lime

Casper
mezcal, gin, cocchi americano & absinthe
13

Pizzaiolo
campari, amaro nonino, lime & tonic
12

Housemade Tonic
with vodka, gin, rum or bourbon
11

AFTER DINNER CORDIAL

Long Story Short
coffee liqueur, cognac, amaretto, egg & nutmeg
12

Cherry Toddy
cherry brandy, honey & lemon
12

Housemade Nocino
8

PIZZAIOLO

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