

Montesacro's first location opens in San Francisco in 2015 as the first Pineria in the US

MONTESACRO

PINSERIA ROMANA

\$17 Lunch Prix-Fixe
GREEN SALAD
MARGHERITA PINSA
ESPRESSO

Our Menu features the freshest seasonal ingredients selected among artisanal small farms and producers of Italy and the U.S.

MENU DELLA CASA

GIFT CERTIFICATES
AVAILABLE

INSALATE E PIATTI FREDDI

RUCOLA E PARMIGIANO - Wild Arugula, Shaved Parmigiano Reggiano, Lemon and Extra Virgin Olive Oil.....vegetarian.....	10
CRUDO DI ZUCCHINE - Raw Zucchini, Ricotta Salata, Toasted Almond, Fresh Mint, Extra Virgin Olive Oil.....vegetarian.....	12
ARANCE E BIETOLE - Blood Oranges, Roasted Beets, Gorgonzola Dolce, Baby Arugula, Sherry Vinaigrette.....vegetarian.....	13
CAVOLFIORI - Roasted Cauliflower, Black Olives, Capers, Cherry Tomato, Hot Chili, Breadcrumbs.....vegan.....	14
CAVOLO NERO - Raw Lacinato Black Kale, House Croutons, Pecorino di Fossa, Anchovy Vinaigrette.....	12
COTTO E BUFALA - Buffalo Mozzarella, Ferrarini Cooked Ham, Extra Virgin Olive Oil.....	16
PROSCIUTTO E PARMIGIANO - Prosciutto Tasting, Guffanti 24mt Parmigiano Reggiano, 20yr Aceto Balsamico di Modena.....	20
BURRATA E ACCIUGHE - Imported Burrata (Corato, Puglia), Cetara Anchovy Fillet, House Pesto, Extra Virgin Olive Oil.....	18
CARPACCIO - Cured Beef "Bresaola" Wild Baby Arugula, Marinated Mushroom, Parmigiano Reggiano, Lemon.....	14
SARDELLA E PANE TOSTATO - Spicy Calabrian Baby Sardine Spread, Toasted Bread, Extra Virgin Olive Oil.....	13
PORCHETTA - Slow Roasted Pork, Extra Virgin Olive Oil, Sea Salt.....	15

FOCACCIA DER MURATORE - Mortadella Stuffed Pinsa..... suggested for the table..... 15

Sott'Olí \$6/ea

Organic vegetables Marinated in XV00, Parsley, Chili, Garlic and Salt
MUSHROOMS ZUCCHINE SUNDRIED TOMATO
EGGPLANT BELL PEPPERS OLIVES

TAGLIERE MISTO \$28

Chef's Selection of 3 Cured Meats and 3 Cheeses

FORMAGGI a la carte \$6/ea

soft, creamy and blue

BAY BLUE, Point Reyes Farmstead (Ca) raw cow
CABRALES, Quesera del Cares (Asturias, SP) cow, goat, sheep
CRESCENZA, Bellwether Farms (Ca) cow
GORGONZOLA DOLCE "AL CUCCHIAIO" Tosi (Piemonte) cow 12
QUADRELLINO DI BUFALA, Quattro Portoni (Lombardy) bufalo

hard and semi-hard

CACIOCAVALLO, La Roccolana (Molise) cow
CACIO de ROMA (Lazio) sheep
IDIAZÁBAL (Basque Country, Spain) smoked sheep
MANCHEGO 6mts (La Mancha-SP) sheep
PECORINO di FOSSA, il Forteto (Toscana) sheep
PECORINO TOSCANO Stagionato, Giusti (Toscana) sheep
PROVOLONE PICCANTE (Lombardia) raw cow
RICOTTA SALATA "CAPRINA" (Sardegna) goat
SAN PIETRO, Perenzin (Veneto) cow

SALUMI a la carte \$6/ea unless noted •

Pino Rogano selection (Seattle, Wa)

CAPOCOLLO (pork neck)
• 'NDUJA (spicy pork spread) 10
SALAME NOSTRANO
• SARDELLA (spicy baby-sardine spread) 10
• WILD BOAR SOPPRESSATA 12

local and imported

BRESAOLA, Bernina (Uruguay)
CACCIATORINO "Alle-Pia" (Atascadero, Ca)
CHORIZO PICCANTE "Palacios" (Spain)
FINOCCHIONA, Creminelli (Salt Lake City, Utah)
JAMON SERRANO, Férmin (Spain) 10
LARDO IBERICO di Bellota (fat back)
MORTADELLA, Golfetta with Sicilian Pistachio (E.Romagna)
PROSCIUTTO COTTO, Golfetta (Emilia Romagna)
• PROSCIUTTO TOSCANO PEPATO 24mts 10
• PROSCIUTTO San Daniele 24 months, Secolo (Friuli) 12
SCHIACCIATA ROMANA PICCANTE, Levoni (Lombardia)
SPECK, Gasser (Alto-Adige)

PINSA

Pinsa is made with a blend of rice, soy and wheat flour imported directly from Rome, all GMO-free. It is low-fat, low-calorie and easy to digest.

CASAL BERTONE - Mozzarella, Crispy Guanciale, Pecorino, Sardinian Corbezzolo Honey.....	18
CENTOCELLE - Tomato, Mozzarella, Artichokes, Mushroom, Olives, Hard-Boiled-Egg, Prosciutto Toscano.....	19
CORVALE - Mozzarella, Porcini Mushroom, Lardo (cured pork fat back), Parsley.....	20
GARBATELLA - Caper Mayonnaise, Ventresca (Tuna Belly), Buffalo Mozzarella, Calabrese Hot Chili, Pickled Red Onion, Parsley...	21
INFERNETTO - Smoked Buffalo Mozzarella, Artisanal 'nduja.....	17
MARANELLA - Mozzarella, Broccoli, Spicy Pork Sausage, Stracciatella di Burrata.....	20
MARGHERITA - Tomato, Fiordilatte Mozzarella (Dbl Dairy Petaluma, Ca).....vegetarian.....	16
MONTESACRO - Mozzarella, Black Kale, Calabrian Chili, Garum.....	17
OSTIA - Crema di Pecorino, Artichokes, Bottarga (dry fish roe), Fresh Mint.....	21
PIGNETO - Tomato, Cetara Anchovy, Sicilian Oregano.....	16
QUADRARO - Tomato, Guanciale, Red Onion, Pecorino, Hot Chili Pepper.....	17
SAN LORENZO - Tomato, Olive Oil Cured Bell Peppers, Zucchini and Eggplant.....vegan.....	16
TOR DI QUINTO - Crescenza, Cold-Smoked Wild Coho Salmon, XV00-Cured Zucchini, Poppy Seed, Dill.....	19
TRULLO - Tomato, Lamb Sausage, Oyster Mushroom, house Tzatziki, Mint.....	19

PANINI

all served on Pinsa-Flour-Buns and Arugula Salad ★★★ LUNCH ONLY ★★★

GAMBUCCIO - Local Crescenza (Soft Ripened Cheese), Prosciutto di Parma Shank, Arugula.....	13
MORTADELLA - Mortadella, Spicy Provolone, Sundried Tomatoes in Oil with capers and anchovy.....	12
PORCHETTA - Roman Style Slow Roasted Pork, Broccoli, Grainy Mustard.....	14
SALMONE - Sonoma Goat Cheese, Bristol Bay Wild Smoked Sockeye Salmon, Arugula, Capers, Pickled Red Onion.....	12
VEGETARIANO - Smoked Buffalo Mozzarella, Tomatoes, Artichokes, Wild Arugula, Chili Oil.....	11

20% Gratuity for Parties of 6 or more - Limit 6 Credit Cards per party