



## snacks

buffalo chicken wings

*celery, pt. reyes blue cheese*

9.

chicharrónes

*cacio e pepe*

6.

pork and ricotta meatballs

*polenta, marinara, basil, parmigiano reggiano*

15.

charcuterie and cheese board

*marinated olives, spiced nuts*

15.

sausage and pepper 'boli

*roasted peppers and onions, arrabiata*

12.

pizzas

*margherita \$15*

*spicy pepperoni + scallions \$16*

*tarte flambé \$17*

brooklyn cured hot dog

*yellow mustard, seasonal pickles*

*choice of sauerkraut or relish*

*choice of potato salad or cole slaw*

9.

## starters

baby kale salad

*napa cabbage, apples, pomegranate seeds,*

*delicata squash, cider vinaigrette*

15.

arugula salad

*chicories, local pears, pt. reyes blue, balsamic vinaigrette*

15.

caesar salad

*romaine, parmigiano reggiano, croutons*

15.

today's soup

*inquire for today's selection*

9.

*by order of the SFDPH, maxium party size is limited to 6 people and a 2 hour time limit*

*credo adds a 5% surcharge to assist in complying with SF healthcare mandates*

## mains

braised short rib of beef

*potato puree, roasted vegetables, red wine sauce*

31.

pan seared salmon

*sweet corn, chanterelles, truffle emulsion*

34.

roasted chicken

*thigh roulade, broccolini, panzanella, natural jus*

29.

bucatini

*pomodoro, burrata, basil*

21.

ravioli

*butternut squash and kale ravioli, roasted brussels, apples, pomegranate seeds, sage brown butter sauce*

21.

spaghetti chitarra

*guanciale, egg yolk, parmigiano reggiano*

22.

whole grain pappardelle

*pork sugo, braised swiss chard, parmigiano reggiano*

23.