

ZUNI

Sample Dinner menu

House-cured anchovies with celery, Parmesan, and niçoise olives 7.50

Piccolo fritto: deep-fried romanesco and purple broccoli with onion rings,

Marash pepper, orange zest, and *pecorino sardo* 11.00

Devil's Gulch Ranch rabbit with braised garlic and mustard mashed potatoes 11.50

La fettunta with Gianfranco Becchina *olio verde novello* 11.50

Mixed chicory salad with Fuyu persimmons, pomegranate seeds, and sherry-shallot vinaigrette 8.75

King Farm garden lettuce salad with garlic chapons and Banyuls vinaigrette 7.50

Zuni Caesar salad 10.00

Bowl of polenta with Parmesan or mascarpone 6.00

Winter vegetable and bread soup with *Tenuta di Capezzana olio nuovo* 9.50

Bellwether Farms ricotta gnocchi with Brussels sprouts, sage, and fresh walnuts 14.50

Whole wheat spaghetti with nettles, pancetta, and aged Tuscan pecorino 14.50

Paine Farm squab roasted in the brick oven with quince-apple charlotte and curly endive-fennel salad 29.00

La tagliata: sliced Marin Sun Farms strip steak with salt-roasted German Butterball potatoes,

horseradish cream, and arugula salad 28.00

Chicken for two roasted in the brick oven; warm bread salad with red mustard greens, scallions,

currants, and pine nuts 48.00 (approximately 1 hour)

Sautéed Petrale sole with house-made red and green sauerkraut, carrots, and Riesling butter sauce 25.00

Grilled grouper with a gypsy pepper, a braised rapini toast,

caper-shallot-Meyer lemon vinaigrette, and hard-cooked egg 28.00

Marinated olives 5.75

Shoestring potatoes 6.00

Nearly all of the produce, meat, and fish we serve at Zuni is farmed or harvested in a sustainable manner.

Please note a "4% Health surcharge" will be added to your bill to support San Francisco's universal health care program.

APERITIF		SODA & JUICE		BEER		COFFEE, TEA & COCOA	
Campani	7.25	Limonata	2.95	Anchor Steam	5.75	Coffee	2.50
Cinzano	6.00	Aranciata	2.95	Trumer Pils	5.50	Coffee with Steamed Milk	3.00
Dubonnet Blanc	6.00	Bitter San Pellegrino	2.95	Sierra Nevada Pale Ale	5.50	Espresso	2.50
Dubonnet Rouge	6.00	Soda Water	1.25	Amstel Light	5.00	Cappuccino	3.00
Kir	8.75	Coca-Cola	3.25	Peroni Nastro Azzurro	5.75	Caffè Latte	3.75
Lillet	6.75	Diet Coca-Cola	3.25	Chimay Red	8.00	Mocha Latte	4.25
Pernod	7.75	Sprite	3.25	Samuel Smith's Nut Brown Ale	7.00	Iced Bergamot Tea	4.75
Ricard	7.75	Reed's Ginger Brew	4.00	Samuel Smith's Oatmeal Stout	7.00	Assam Tea	5.00
Punt e Mes	7.25	Kemper Root Beer	4.00	Saison Dupont	10.00	Jade Oolong Tea	5.50
		Navarro Grape Juice	5.00	Kaliber	5.50	Genmaicha Tea	5.00
		Organic Apple Juice	3.25			Rooibos Tea	5.00
		Fresh Lemonade	4.25			Linden Tea	5.00
		Fresh Orange Juice	3.00/4.50			Lemongrass Tea	5.00
		Fresh Grapefruit Juice	3.00/4.50			Peppermint Tea	5.00
						Hot Cocoa	3.25

We accept Visa and American Express. We do not accept personal checks. A gratuity of 18% will be added to groups of six or more.

Corkage: Twenty dollars per bottle (750 ml).

ZUNI Café is not responsible for lost or stolen items.