

# CAFÉ ZOETROPE

CAFÉ • WINE TASTING • STORE

916 Kearny Street • San Francisco • 415 291 1700

**HOUSE SPECIALTY Caesar Salad** – made daily with fresh egg yolk  
Created originally in this building at Caesar's Grill in 1924.....12.00

## **Antipasti e Insalate**

<b>Bread Basket</b> .....	3.00
<b>Picada Tray</b> Gorgonzola, salami, mozzarella, mixed olives, prosciutto crudo, taleggio, pecorino, and caponata.....	25.00
<b>Insalata Finocchio</b> Fennel, celery, orange, black pepper, olio verde, lemon juice, and shaved pecorino lucano.....	10
<b>Radicchio Treviso</b> Radicchio, orange, and balsamic dressing...10	
<b>Insalata Verde</b> Baby arugula, organic rocolla, olive oil, and aged balsamic.....	9
<b>Cobb Salad</b> Romaine hearts, hard boiled egg, bacon, tomato, Gorgonzola, avocado, and chicken with mustard vinaigrette...17.00	

## **Contorni**

<b>Spinaci</b> Organic Bloomsdale sautéed in olive oil with garlic.....9	
<b>Scarola</b> Sautéed in olive oil with garlic and lemon juice.....9	
<b>Porcini and Oyster Mushrooms</b> Sautéed in olive oil with garlic, parsley, and shallots.....10	
<b>Broccoli Rabe</b> Sautéed in olive oil with garlic and shallots.....9	

## **House Specialties**

<b>Asado de Tira</b> Short ribs Argentine style, chimichurri, roasted potatoes, and green salad.....	27.00
<b>Chilaquiles (breakfast specialty)</b> Crispy tortillas, scrambled eggs, tomatillo sauce, and melted cheese.....	14.00
<b>Muffuletta</b> New Orleans style with ham, genoa salami, mortadella, provolone, mozzarella, and giardiniera on house-made bread Quarter.....\$10.00 Half.....\$16.00 Whole.....\$25.00	

**Pasta** – Our pasta is cooked to order; please allow 20 minutes.

## **Spaghetti Pomodoro Basilico**

Mammarella organic tomato basil sauce.....	19.00
<b>Spaghetti alla Puttanesca</b> .....	21.00
Tomato sauce with olives, capers, and garlic	
<b>Penne all'Arrabbiata</b> .....	20.00
Spicy tomato sauce with garlic, onions, and parsley	
<b>Spaghetti alla Carbonara Classico</b> .....	22.00
Niman Ranch guanciale, egg, ground black pepper, and pecorino romano	
<b>Linguine alle Vongole</b> .....	24.00
Fresh clams, white wine, parsley, and red pepper flakes	
<b>Bumbola ai Broccoli e Salsiccia</b> .....	24.00
Broccoli rabe, Italian sausage, red wine, shallots, fontina, and cream	
<b>Spaghetti and Meatballs</b> .....	24.00
FFC's beef, pork, and veal meatball recipe	

**Pizza e Calzone** – Our pizza is prepared to the standards of the first one I tasted at New York's Luigino's Pizzeria in 1947 - FFC

<b>Pizza Marinara</b> .....	16.00
Tomato, oregano, olive oil, garlic, and basil	
<b>Pizza Luigino</b> .....	19.00
Tomato, mozzarella, oregano, and basil	
<b>The Tony Special Pizza</b> .....	21.00
Pizza Luigino with meatballs	
<b>Pizza Quattro Formaggi</b> .....	19.00
Tomato, gorgonzola, fontina, taleggio, and mozzarella	
<b>Pizza Regina</b> .....	21.00
Tomato, mozzarella, ham, mushrooms and basil	
<b>Pizza Quattro Stagioni</b> .....	22.00
Tomato, ham, olives, mushrooms, and artichokes	
<b>Pizza al Prosciutto</b> .....	22.00
Mozzarella, parmigiano, mushrooms, and prosciutto	
<b>Pizza Sofia</b> .....	22.00
Arugula, prosciutto, and shaved parmigiano	
<b>Pizza Funghi e Salsiccia</b> .....	21.00
Italian sausage, mushrooms, mozzarella, and grated parmigiano	
<b>Pizza Vesuvio</b> .....	21.00
Half-folded with ricotta, ham and salami on the inside; mozzarella, ham, mushrooms, black olives, and artichokes on the outside	
<b>Pizza Originale</b> .....	20.00
Tomato, mozzarella de bufala, and basil	
<b>Pizza ala Picada</b> .....	26.00
Garlic and parmigiano pizza with gorgonzola, pecorino, taleggio, mozzarella, mixed olives, prosciutto, salami, and caponata all served on a side tray	
<b>Pizza Napoli</b> .....	19.00
Tomato, mozzarella, and anchovies	
<b>Calzone Italia</b> .....	21.00
Ricotta, ham, and mozzarella	

3.8% surcharge will be added to all food and beverage sales in response to  
The City of San Francisco's employer mandates.

18% gratuity will be added to parties of six or more.

*Please inform your server of any food allergies.*

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## Wines by the Glass & Tastings

### **Francis Coppola Presents Tasting (choose 3) 19**

#### **Sparkling & Rosé**

SOFIA Blanc de Blancs, Monterey County '17.....	9
SOFIA Méthode Champenoise, Monterey County '13.....	11
SOFIA Rosé, Monterey County '17.....	9
SOFIA Brut Rose, Monterey County '17.....	9

#### **Whites**

ROSSO & BIANCO Pinot Grigio, California '17.....	8
DIAMOND COLLECTION Sauvignon Blanc, California '16.....	9
DIRECTOR'S Chardonnay, Sonoma County '15.....	9
VIRGINIA DARE "TWO ARROHEADS" California '13.....	9
CAFÉ ZOETROPE Chardonnay, Sonoma County '15.....	9
CRIOS Torrontes, Salta, Argentina '16.....	9
SOFIA Riesling, Monterey County '16.....	9

#### **Reds**

House Red.....	glass 8/pitcher 28
VIRGINIA DARE Pinot Noir, Russian River '15.....	12
DIRECTOR'S Pinot Noir, Sonoma County '15.....	11
DIAMOND COLLECTION Malbec, California '15.....	10
VENETTA Cabernet Sauvignon & Malbec, Mendocino/Monterey County '13.....	12
CAFÉ ZOETROPE Cabernet Sauvignon, Sonoma County '14.....	11
DIRECTOR'S Merlot, Sonoma County '15.....	11
CAFÉ ZOETROPE Merlot, Sonoma County '15.....	11
DIAMOND COLLECTION Claret, California '16.....	11
VIRGINIA DARE "MANTEO" Red Blend, Sonoma County '13.....	12

### **Francis Coppola Reserve Tasting (choose 3) 22**

#### **Whites**

DIRECTOR'S CUT Chardonnay, Sonoma Coast '16.....	11
FC RESERVE Chardonnay, Russian River Valley '16.....	15
DIRECTOR'S CUT Sauvignon Blanc, Alexander Valley '17.....	11
FC RESERVE Viognier, Russian River Valley '16.....	14

#### **Reds**

DIRECTOR'S CUT Pinot Noir, Sonoma Coast '16.....	14
FC RESERVE Pinot Noir, Russian River Valley '16.....	16
FC RESERVE Syrah, Dry Creek Valley '15.....	16
ELEANOR Red Wine Blend, Napa/Sonoma County '14.....	19
FC RESERVE Petite Sirah, Dry Creek Valley '14.....	16
DIRECTOR'S CUT Zinfandel, Dry Creek Valley '14.....	14
DIRECTOR'S CUT Cinema Red Blend, Sonoma County '16.....	17
DIRECTOR'S CUT Cabernet Sauvignon, Sonoma County '15.....	14
FC RESERVE Cabernet Sauvignon, Knights Valley Sonoma '15.....	19
INGLENOOK Cabernet Sauvignon, Rutherford '15.....	19
LUIGI BOSCA Malbec, Lujan de Cuyo, Argentina '14.....	18

### **Southern Italy Tasting (choose 3) 19**

#### **Whites**

PURATO Pinot Grigio, Sicily, Italy.....	10
CARPENE MALVOLTI Sparkling Prosecco.....	13
VILLA RAIANO Falanghina, Campania, Italy '17.....	11
TERREDORA, Rosaenovae, Rosato, Campania, Italy '15.....	11

#### **Reds**

RE MANFREDI Aglianico, Basilicata, Italy '11.....	15
MANDRAROSSA Nero d'Avola, Sicily, Italy '12.....	12

## Cocktails

Americano Campari, club soda and sweet vermouth.....	10
Barcelona Red wine, Cointreau, on the rocks with an orange slice.....	9
Aperol Spritz Aperol, sparkling wine, orange slice.....	12
Caipirinha A Brazilian favorite made with cane liquor and lime juice.....	12
French 75 Gin, lemon juice, simple syrup, and Sofia Blanc de Blanc.....	12
Manhattan Bourbon and sweet vermouth.....	12
Mojito Cuban classic made with silver rum, fresh mint, and lime juice.....	12
Negroni Gin, sweet vermouth, and Campari served up.....	12
Old Fashioned Bourbon, sugar, and bitters on the rocks.....	12
Sazerac Prepared with a dash of Absinthe, Peychauds & Rye Whiskey....	12

### **Top Shelf (All Well Liqueur-8)**

Aperitifs Cynar-8, Campari-8, Pernod-8, Aperol-9, St. George Absinthe Verte-15
Vodka Ketel One-10, Countess Walewska-12, Belvedere-11,
Gin Ada Lovelace-12, Plymouth-11, Bombay -10 Hendricks-12
Tequila, Agavales-8, Cazadores Reposado-10, Patron Silver-10
Rum Cruzan-8 Myers Dark-8
Whiskey John Powers-8, Jack Daniels-9, Maker's Mark-10, Crown Royal Rye-11, Woodford Reserve-11
Scotch Dewar's White Label-9, Highland Park 12yr-12, -10, Johnny Walker Black-11, Macallan 12yr-14
Grappa Sarpa-10, Morbida-12, Castellare-15, L'Arzente-18
Cognac Hennessy VSOP-12, Remy VSOP-13

## Bevande

Acqua S. Lucia.....	7.00	Orange Juice.....	5.00
Seltzer sparkling water.....	8.00	Cranberry or Apple Juice.....	4.50
Coke/Sprite.....	4.50	Anchor Steam.....	7.00
Lemnata/Attanciata.....	4.50	Sapporo.....	7.00
Iced Tea.....	4.50	Sierra Nevada.....	7.00
		Pilsner Urquell.....	7.00