

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.....11.00

Antipasti e Insalate

Bread Basket	3.00
Picada Tray Gorgonzola, salami, mozzarella, mixed olives, prosciutto crudo, taleggio, pecorino, and caponata.....	22.00
Insalata Finocchio Fennel, celery, orange, black pepper, olio verde, lemon juice, and shaved pecorino lucano.....	8.50
Radicchio Treviso Radicchio, orange, and balsamic dressing...8.50	
Insalata Verde Baby arugula, organic roccola, olive oil, and aged balsamic.....	7.50
Cobb Salad Romaine hearts, hard boiled egg, bacon, tomato, Gorgonzola, avocado, and chicken with mustard vinaigrette...14.00	

Contorni

Spinaci Organic Bloomsdale sautéed in olive oil with garlic.....	7.50
Scarola Sautéed in olive oil with garlic and lemon juice.....	7.50
Porcini and Oyster Mushrooms Sautéed in olive oil with garlic, parsley, and shallots.....	8.50
Broccoli Rabe Sautéed in olive oil with garlic and shallots.....	7.50

House Specialties

Asado de Tira Short ribs Argentine style, chimichurri, roasted potatoes, and green salad.....	23.00
Chilaquiles (breakfast specialty) Crispy tortillas, scrambled eggs, tomatillo sauce, and melted cheese.....	12.00
Muffuletta New Orleans style with ham, genoa salami, mortadella, provolone, mozzarella, and giardiniera on house-made bread Quarter.....\$10.00 Half.....\$16.00 Whole.....\$22.00	

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

Spaghetti Pomodoro Basilico

Mammarella organic tomato basil sauce.....	17.00
Spaghetti alla Puttanesca	18.50
Tomato sauce with olives, capers, and garlic	
Penne all'Arrabbiata	18.00
Spicy tomato sauce with garlic, onions, and parsley	
Spaghetti alla Carbonara Classico	19.00
Niman Ranch guanciale, egg, ground black pepper, and pecorino romano	
Linguine alle Vongole	20.00
Fresh clams, white wine, parsley, and red pepper flakes	
Bumbola ai Broccoli e Salsiccia	21.00
Broccoli rabe, Italian sausage, red wine, shallots, fontina, and cream	
Spaghetti and Meatballs	21.00
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

Pizza Marinara	15.00
Tomato, oregano, olive oil, garlic, and basil	
Pizza Luigino	17.00
Tomato, mozzarella, oregano, and basil	
The Tony Special Pizza	19.50
Pizza Luigino with meatballs	
Pizza Quattro Formaggi	18.00
Tomato, gorgonzola, fontina, taleggio, and mozzarella	
Pizza Regina	19.00
Tomato, mozzarella, ham, mushrooms and basil	
Pizza Quattro Stagioni	19.00
Tomato, ham, olives, mushrooms, and artichokes	
Pizza al Prosciutto	19.00
Mozzarella, parmigiano, mushrooms, and prosciutto	
Pizza Sofia	19.00
Arugula, prosciutto, and shaved parmigiano	
Pizza Funghi e Salsiccia	19.00
Italian sausage, mushrooms, mozzarella, and grated parmigiano	
Pizza Vesuvio	19.00
Half-folded with ricotta, ham and salami on the inside; mozzarella, ham, mushrooms, black olives, and artichokes on the outside	
Pizza Originale	19.00
Tomato, mozzarella de bufala, and basil	
Pizza ala Picada	24.00
Garlic and parmigiano pizza with gorgonzola, pecorino, taleggio, mozzarella, mixed olives, prosciutto, salami, and caponata all served on a side tray	
Pizza Napoli	18.00
Tomato, mozzarella, and anchovies	
Calzone Italia	19.00
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.

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Wines by the Glass & Tastings

Francis Coppola Presents Tasting (choose 3) 18

Sparkling & Rosé

SOFIA Blanc de Blancs, <i>Monterey County '15</i>	9
SOFIA Méthode Champenoise, <i>Monterey County '12</i>	11
SOFIA Rosé, <i>Monterey County '15</i>	9

Whites

ROSSO & BIANCO Pinot Grigio, <i>California '15</i>	8
DIAMOND COLLECTION Sauvignon Blanc, <i>California '15</i>	8
DIRECTOR'S Chardonnay, <i>Sonoma County '14</i>	9
CAFÉ ZOETROPE Chardonnay, <i>Sonoma County '14</i>	9
VIRGINIA DARE "THE WHITE DOE", <i>California '13</i>	9
VIRGINIA DARE "TWO ARROWHEADS", <i>California '13</i>	9
CRIOS Torrontes, <i>Salta, Argentina '15</i>	9
SOFIA Riesling, <i>Monterey County '15</i>	9

Reds

House Red.....	glass 8/pitcher 28
VIRGINIA DARE Pinot Noir, <i>Russian River '14</i>	10
DIRECTOR'S Pinot Noir, <i>Sonoma County '14</i>	10
DIAMOND COLLECTION Malbec, <i>California '12</i>	9
VENDETTA Cabernet Sauvignon & Malbec, <i>Mendocino/Monterey County '13</i>	11
CAFÉ ZOETROPE Cabernet Sauvignon, <i>Sonoma County '14</i>	11
DIRECTOR'S Merlot, <i>Sonoma County '13</i>	9
CAFÉ ZOETROPE Merlot, <i>Sonoma County '14</i>	11
DIAMOND COLLECTION Claret, <i>California '14</i>	10
VIRGINIA DARE "MANTEO" Red Blend, <i>Sonoma County '12</i>	11

Francis Coppola Reserve Tasting (choose 3) 20

Whites

DIRECTOR'S CUT Chardonnay, <i>Sonoma Coast '14</i>	10
FC RESERVE Chardonnay, <i>Russian River Valley '13</i>	13
DIRECTOR'S CUT Sauvignon Blanc, <i>Alexander Valley '15</i>	10
FC RESERVE Viognier, <i>Russian River Valley '13</i>	13

Reds

DIRECTOR'S CUT Pinot Noir, <i>Sonoma Coast '14</i>	14
FC RESERVE Pinot Noir, <i>Russian River Valley '14</i>	15
FC RESERVE Syrah, <i>Dry Creek Valley '13</i>	16
ELEANOR Red Wine Blend, <i>Napa/Sonoma County '13</i>	18
FC RESERVE Petite Sirah, <i>Dry Creek Valley '13</i>	17
DIRECTOR'S CUT Zinfandel, <i>Dry Creek Valley '13</i>	14
DIRECTOR'S CUT Cinema Red Blend, <i>Sonoma County '12</i>	17
DIRECTOR'S CUT Cabernet Sauvignon, <i>Sonoma County '13</i>	14
FC RESERVE Cabernet Sauvignon, <i>Knights Valley Sonoma '13</i>	18
INGLENOOK Cabernet Sauvignon, <i>Rutherford '13</i>	19
LUIGI BOSCA Malbec, <i>Lujan de Cuyo, Argentina '12</i>	18

Southern Italy Tasting (choose 3) 19

Whites

CORVO Pinot Grigio, <i>Sicily, Italy</i>	10
CARPENE MALVOLTI Sparkling Prosecco.....	13
VILLA RAIANO Falanghina, <i>Campania, Italy '12</i>	10

Reds

RE MANFREDI Aglianico, <i>Basilicata, Italy '11</i>	15
MANDRAROSSA Nero d'Avola, <i>Sicily, Italy '12</i>	11

Cocktails

Americano Campari, club soda and sweet vermouth.....	10
Barcelona Red wine, Cointreau, on the rocks with an orange slice.....	9
Bloody Mary Vodka and V-8 spiced to perfection.....	12
Caipirinha A Brazilian favorite made with cane liquor and lime juice.....	12
French 75 Gin, lemon juice, St. Germaine, and Sofia Blanc de Blancs.....	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
Espresso Nutini Vodka, Baileys, Frangelico, and espresso served up.....	12

Top Shelf (All Well Liquor-7)

Aperitifs Cynar-8, Campari-8, Pernod-8, Aperol-9, St. George Absinthe Verte-12
Vodka 100 Proof Stolli-9, Ketel One-9, Belvedere-10, Chopin-11
Gin Plymouth-9, Tanqueray Ten-10, Bombay -10 Hendricks-11
Tequila Patron Silver-10, Cazadores Reposado-10, Centenario-8
Rum Pyrat Rum XO-9, Rhum Barbancourt-10, Captain Morgan-9
Whiskey John Powers-8, Jack Daniels-9, Maker's Mark-9.5, Crown Royal Rye-10, Woodford Reserve-11
Scotch Dewar's White Label-9, Highland Park 12yr-10, Chivas Regal 12yr -10, Johnny Walker Black-11, Macallan 12yr-12
Grappa Sarpa-10, Moscato-12, Castellare-15, L'Arzente-18
Cognac Hennessy VSOP-12, Remy VSOP-13

Bevande

Acqua S. Lucia.....	5.50	Orange Juice.....	4.00
Seltzer sparkling water.....	6.00	Cranberry or Apple Juice.....	4.00
Coke/Sprite.....	3.50	Anchor Steam.....	5.00
Aranciata/Limonata.....	3.50	Sapporo.....	5.00
Iced Tea.....	3.50	Sierra Nevada.....	5.00
		Pilsner Urquell.....	5.00