

CAFE ZOETROPE

CAFE • 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.....13.00
Add Chicken \$3 Add Grilled Salmon \$4

Antipasti / Insalate / Sandwich

- Picada Tray** Gorgonzola, salami, mozzarella, mixed olives, prosciutto crudo, taleggio, pecorino, and caponata.....25.00
Insalata Finocchio Fennel, celery, orange, black pepper, olio verde, lemon juice, and shaved pecorino lucano.....11
Insalata Verde Baby arugula, organic rocolla, olive oil, and aged balsamic.....9.5
Cobb Salad Romaine hearts, hard-boiled egg, bacon, tomato, Gorgonzola, avocado, and chicken with mustard vinaigrette...17.00
Mozzarella di Bufala Sandwich With fresh tomato & basil served in Ciabatta bread16.00
Salmone Affumigato Sandwich... Smoked salmon, avocado, tomato, and arugula in freshly baked Puccia bread.....17.00
Grilled Chicken Sandwich Grilled chicken, mozzarella, tomato, avocado, bacon, chimichurri sauce in Ciabatta bread.....16.00

Contorni

- Spinaci** Organic Bloomsdale sautéed in olive oil with garlic.....9
Broccoli Rabe Sautéed in olive oil with garlic and shallots.....9

House Specialties

- Asado de Tira** Short ribs Argentine style, chimichurri, roasted potatoes, and green salad.....28.00
Muffuletta New Orleans style with ham, genoa salami, mortadella, provolone, mozzarella, and giardiniera on house-made bread
Quarter.....12.00 Half.....18.00 Whole.....30.00
Chicken Cacciatore Braised chicken, red wine sauce, mushrooms, and carrots, served with roasted potatoes.....27.00

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

- Spaghetti Pomodoro Basilico**
Mammarella organic tomato basil sauce.....20.00
Spaghetti alla Puttanesca.....22.00
Tomato sauce with olives, capers, and garlic
Penne all'Arrabbiata.....21.00
Spicy tomato sauce with garlic, onions, and parsley
Spaghetti alla Carbonara Classico.....23.00
Niman Ranch guanciale, egg, ground black pepper, and pecorino romano
Linguine alla Vongole.....25.00
Fresh clams, white wine, parsley, and red pepper flakes
Bumbola ai Broccoli e Salsiccia.....25.00
Broccoli rabe, Italian sausage, red wine, shallots, fontina, and cream
Spaghetti and Meatballs.....25.00
Francis Ford Coppola'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 – Francis Ford Coppola

- Pizza Marinara**.....16.00
Tomato, oregano, olive oil, garlic, and basil
Pizza Luigino.....20.00
Tomato, mozzarella, oregano, and basil
The Tony Special Pizza.....21.00
Pizza Luigino with meatballs
Pizza Regina.....21.00
Tomato, mozzarella, ham, mushrooms, and basil
Pizza al Prosciutto.....22.00
Mozzarella, parmigiano, mushrooms, and prosciutto
Pizza Sofia.....22.00
Arugula, prosciutto, and shaved parmigiano
Pizza Funghi e Salsiccia.....21.00
Italian sausage, mushrooms, mozzarella, and grated parmigiano
Pizza Originale.....21.00
Tomato, mozzarella de bufala, and basil
Calzone Italia.....22.00
Ricotta, ham, and mozzarella

6% 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 '17.....	9
SOFIA Brut Rosé, 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
CAFE ZOETROPE Chardonnay, Sonoma County '15.....	9
DOMAINE DE BROGLIE Pinot Gris, Dundee Hills '18.....	10
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 Valley '15.....	12
DIRECTOR'S Pinot Noir, Sonoma County '15.....	11
DOMAINE DE BROGLIE Pinot Noir, Dundee Hills, Oregon '17.....	12
DIAMOND COLLECTION Malbec, California '15.....	10
DIRECTOR'S Merlot, Sonoma County '15.....	11
CAFE 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 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 MALVOLI 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 Carpano Antica.....	11
Barcelona Red wine and Cointreau on the rocks.....	10
Aperol Spritz Aperol and sparkling wine.....	13
Caipirinha A Brazilian favorite made with cane liquor and lime juice.....	13
French 75 Gin, lemon juice, simple syrup, and Sofia Blanc de Blancs.....	13
Manhattan Bourbon and Carpano Antica.....	13
Mojito Cuban classic made with silver rum, fresh mint, and lime juice.....	13
Negroni Gin, Carpano Antica, and Campari served up.....	13
Old Fashioned Bourbon, sugar, and bitters on the rocks.....	13
Sazerac Prepared with dash of Absinthe, Peychauds, and Rye Whiskey....	3

Top Shelf (All Well Liqueur-S)

Aperitifs Cynar-9, Campari-9, Pernod-9, Aperol-9, St. George Absinthe Verte-15
Vodka Ketel One-11, Countess Walewska-12, Belvedere-12,
Gin Ada Lovelace-12, Plymouth-11, Bombay-10 Hendricks-12
Tequila, Agavales-8, Cazadores Reposado-11, Patron Silver-11
Rum Cruzan-9
Whiskey John Powers-9, Jack Daniels-10, Maker's Mark-12, Crown Royal Rye-12, Woodford Reserve-12
Scotch Dewar's White Label-10, Highland Park 12yr-13, Johnny Walker Black-12, Macallan 12yr-15
Grappa Sarpa-13, Morbida-15, Castellare-17, L'Arzente-22
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