

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.....9.00

Antipasto e Insalata

Picada Tray gorgonzola, salame, roasted peppers, mozzarella, mixed olives, prosciutto crudo, taleggio, pecorino, caponata .	18.00
Insalata Finocchio fennel, celery, orange, black pepper, olio verde, fresh lemon juice, shaved pecorino lucano.....	8.00
Radicchio Treviso radicchio, orange and balsamic dressing...	8.00
Insalata Verde baby arugula, organic rocolla, olive oil, and aged balsamic.....	7.50
Cobb Salad romaine hearts, hardboiled egg, bacon, tomato, gorgonzola, avocado and chicken, mustard vinaigrette.....	11.00

Contorno

Spinaci organic Bloomsdale sautéed in olive oil with garlic	7.00
Scarola sautéed in olive oil with garlic and lemon juice	7.00
Porcini and Oyster Mushrooms sautéed in olive oil with garlic, parsley and shallots	8.00
Broccoli Rabe sautéed in olive oil with garlic and shallots	7.00

Panino

Caponata e Fontina	10.00
Prosciutto e Mozzarella	12.00

House Specialties

Asado de Tira Short Ribs Argentine Style, chimichurri, roasted potatoes and green salad.....	16.00
Chilaquiles (breakfast specialty) Crispy tortillas, scrambled eggs, tomatillo sauce and melted cheese.....	9.00
Muffaletta New Orleans style with ham, genoa salami, mortadella, provolone, mozzarella and giardiniera on house-made bread Quarter.....\$8.00 Half.....\$12.00 Whole.....\$18.00	

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

Spaghetti Pomodoro Basilico Mammarella organic tomato basil sauce	14.00
Spaghetti alla Puttanesca	16.00
Tomato sauce with olives, capers and garlic	
Penne all' Arrabbiata	14.00
Spicy tomato sauce with garlic, onions and parsley	
Spaghetti alla Carbonara Classico	16.00
Niman Ranch guanciale, egg, ground black pepper and pecorino romano	
Linguine alle Vongole	17.00
Fresh clams, white wine, parsley and red pepper flakes	
Bumbola ai Broccoli e Salsiccia	17.00
Broccoli rabe, Italian sausage, red wine, shallots, fontina and cream	
Spaghetti and Meatballs	18.00
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	13.00
Tomato, oregano, olive oil garlic, and basil	
Pizza Luigino	14.00
Tomato, mozzarella, oregano, and basil	
The Tony Special Pizza	17.00
Pizza Luigino with meatballs	
Pizza Quattro Formaggi	15.00
Tomato, gorgonzola, fontina, taleggio and mozzarella	
Pizza Regina	15.00
Tomato, mozzarella, ham, mushrooms and basil	
Pizza Quattro Stagioni	15.00
Tomato, ham, olives, mushrooms and artichokes	
Pizza al Prosciutto	16.00
Mozzarella, parmigiano, mushrooms and prosciutto	
Pizza Sofia	16.00
Arugula, prosciutto and shaved parmigiano	
Pizza Funghi e Salsicce	16.00
Italian sausage, mushrooms, mozzarella and grated parmigiano	
Pizza Vesuvio	18.00
Half folded with ricotta, ham and salame on the inside; mozzarella, ham, mushrooms, black olives and artichokes on the outside	
Pizza Originale	16.00
Tomato, mozzarella de bufala and basil	
Pizza ala Picada	19.00
Garlic and parmigiano pizza with gorgonzola, pecorino, taleggio, Mozzarella, roasted peppers, mixed olives, prosciutto, salame, and caponata all served on a side tray	
Pizza Napoli	14.00
Tomato, mozzarella and anchovies	
Calzone Italia	16.00
Ricotta, ham and mozzarella	
Bread Basket	3.00

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Wines By the Glass & Tastings

Francis Coppola Presents Tasting (choose 3) 15

Whites

'10 Pinot Grigio, Bianco Francis Ford Coppola.....	7
'09 Sauvignon Blanc, Francis Coppola Diamond	8
'09 Chardonnay, Francis Coppola Diamond	8
'09 Chardonnay, Francis Coppola Diamond "Pavilion"	8
'08 Torrontes, Crios, Salta, Argentina.....	8

Reds

House Red.....	glass 6.....	pitcher 20
'09 Pinot Noir, Francis Coppola Diamond		8
'09 Syrah, Rosso & Bianco		7
'09 Syrah-Shiraz, Francis Coppola Diamond.....		8
'09 Malbec, Francis Ford Coppola Diamond.....		8
'06 Merlot, Francis Coppola Diamond		8
'09 Zinfandel, Francis Coppola Diamond		8
'09 Cabernet Sauvignon, Francis Coppola Diamond.....		8
'09 Cabernet Sauvignon, "Claret" Francis Coppola Diamond		8

Sofia

'10 Blanc de Blancs, Sparkling California Wine	8
'10 Sofia Rose	8
'10 Sofia Riesling, Monterey County.....	8

Francis Coppola Reserve Tasting (choose 3) 18

Whites

'09 Chardonnay, Captain's Reserve, Rubicon Estate.....	10
'10 Chardonnay, Director's Cut, Sonoma Coast.....	10
'09 Chardonnay, FC Reserve, Russian River Valley.....	10
'08 Sauvignon Blanc, Captain's Reserve, Rubicon Estate.....	10
'08 Viognier, FC Reserve, Russian River Valley.....	10

Reds

'08 Pinot Noir, Director's Cut, Sonoma Coast.....	11
'09 Pinot Noir FC Reserve, Russian River Valley	13
'07 Merlot, Director's Sonoma County.....	10
'09 Syrah, FC Reserve, Dry Creek Valley.....	12
'09 Zinfandel, Director's Cut, Dry Creek Valley	10
'09 Cabernet Sauvignon, Director's Cut, Sonoma Coast	10
'06 Cabernet Sauvignon, Captain's Reserve, Rubicon Estate	12
'08 Cabernet Sauvignon, FC Reserve, Knights Valley	14

Wines from Southern Italy Tasting (choose 3) 17

Whites

'05 Argiolas Selegas, Nuragus Di Cagliari	8
Sparkling Prosecco, Carpena Malvoti	10

Rosati

'07 Re Manfredi, Basilicata.....	8
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Reds

'10 Sangiovese, Borgo di Colloredo, Puglia	8
'08 Nero d'Avola, Assennato, Sicily.....	8

Cocktails

American Campari, club soda and sweet vermouth.....	9
Barcelona Red wine, Cointreau, on the rocks with an orange slice	8
Batida de Morango Fresh strawberry, cane liquor blended like a smoothie ..	10
Bloody Mary Vodka and V-8 spiced to perfection.....	9.5
Caipirinha A Brazilian favorite made with cane liquor and lime juice.....	9.5
Daiquiri Hand shaken, topped with pineapple juice	9.5
Manhattan Bourbon and sweet vermouth	9
Mojito Cuban classic made with silver rum, fresh mint and lime juice.....	9.5
Negroni Gin, Sweet vermouth and Campari served up.....	9
Old Fashioned Bourbon, sugar and bitters on the rocks	9
Espresso Nutini Vodka, Baileys, Frangelico and Espresso, served up.....	10

Top Shelf (All Well Liqueur-6.5)

Aperitifs: Cynar-7, Campari-7, Pernod-7.5, Aperol-8, Absente-10
Vodka: 100 Proof Stolli-8, Ketel One-8, Belvedere-9, Chopin-10
Gin: Plymouth-8, Tangueray Ten-9, Bombay Sapphire -9
Tequila: Patron Silver-10, Cazadores Reposado-9, El Tesoro Anejo-10
Rum: Pyrat Rum XO-8, Rhum Barbancourt-9, Captain Morgan's-8
Whiskey: John Powers-7, Jack Daniels-8, Maker's Mark-8.5, Crown Royal-8.5, Woodford Reserve-10
Scotch: Dewar's White Label-8, Highland Park 12yr-9, Chivas Regal 12yr -9, Johnny Walker Black-10, Macallan 12yr-11, Bruichladdich 12yr-12
Grappa: Sarpa-10, Moscato-12, Castellare-15, L'Arzente-18
Cognac: Hennessy VSOP-12, Remy VSOP-13

Bevandi

Acqua S. Lucia	5.50	Orange Juice.....	2.50
Seltzer sparkling water.....	6.00	Iced Tea.....	2.00
Coke/Sprite.....	2.00	Sapporo	4.25
Guarana Antartica	2.50	Sierra Nevada.....	4.25
Aranciata/Limonata.....	2.00	Pilsner Urquell.....	4.25