

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... 14.00
Add Chicken \$ 4 Add Grilled Salmon \$5

Antipasti / Insalate / Sandwich

Picada Tray Gorgonzola, salami, mozzarella, mixed olives, prosciutto crudo, taleggio, pecorino, and caponata.....	27.00
Insalata Finocchio Fennel, celery, orange, black pepper, olio verde, lemon juice, and shaved pecorino lucano.	11
Insalata Verde Baby arugula, organic roccola, olive oil, and aged balsamic	9.5
Cobb Salad Romaine hearts, hard boiled egg, bacon, tomato, Gorgonzola, avocado, and chicken with mustard vinaigrette...18.00	
Mozzarella di Bufala Sandwich With fresh tomato & basil served in ciabatta Bread.....	17.00
Salmone Affumigato Sandwich ... Smoked salmon, avocado, tomato, and arugula in freshly baked Puccia bread.....	18.00
Grilled Chicken Sandwich Grilled chicken, mozzarella, tomato, avocado, bacon, chimichurri sauce in ciabatta bread	17.00
Insalata di Pollo e Pere , Grilled Chicken, Gorgonzola, Pear, Almonds, Arugula with Balsamic Vinaigrette.....	17.00
Caprese Salad Mozzarella di Bufala, Tomato, Basil.....	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... ..	29.00
Muffuletta New Orleans style with ham, genoa salami, mortadella, provolone, mozzarella, and giardiniera on house-made bread Quarter.....14.00 Half.....20.00 Whole.....	30.00
Chicken Cacciatore Braised chicken, red wine sauce, mushrooms and carrots, served with roasted potatoes	28.00

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

Spaghetti Pomodoro Basilico Mammarella organic tomato basil sauce	21.00
Spaghetti alla Puttanesca	23.00
Tomato sauce with olives, capers, and garlic	
Penne all'Arrabbiata	22.00
Spicy tomato sauce with garlic, onions, and parsley	
Spaghetti alla Carbonara Classico	24.00
Niman Ranch guanciale, egg, ground black pepper, and pecorino romano	
Linguine alle Vongole	26.00
Fresh clams, white wine, parsley, and red pepper flakes	
Bumbola ai Broccoli e Salsiccia	26.00
Broccoli rabe, Italian sausage, red wine, shallots, fontina, and cream	
Spaghetti and Meatballs	26.00
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	17.00
Tomato, oregano, olive oil, garlic, and basil	
Pizza Luigino	21.00
Tomato, mozzarella, oregano, and basil	
The Tony Special Pizza	22.00
Pizza Luigino with meatballs	
Pizza Regina	22.00
Tomato, mozzarella, ham, mushrooms and basil	
Pizza al Prosciutto	23.00
Mozzarella, parmigiano, mushrooms, and prosciutto	
Pizza Sofia	23.00
Arugula, prosciutto, and shaved parmigiano	
Pizza Funghi e Salsiccia	22.00
Italian sausage, mushrooms, mozzarella, and grated parmigiano	
Pizza Originale	22.00
Tomato, mozzarella de bufala, and basil	
Calzone Italia	23.00
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) 20

Sparkling & Rosé

SOFIA Blanc de Blancs, Monterey County '18	11
SOFIA Méthode Champenoise, Monterey County '18	11
SOFIA Brut Rosé, Monterey County '19	11
SOFIA Rose, Monterey County '19	11

Whites

DIAMOND COLLECTION Sauvignon Blanc, California '19	11
DIRECTOR'S Chardonnay, Sonoma County '15	11
CAFÉ ZOETROPE Chardonnay, Sonoma County '17	11
DOMAINE DE BROGLIE, Pinot Gris Dundee Hills '18	12
CRIOS Torrontes, Salta, Argentina '16	11

Reds

House Red	glass 10/pitcher 32
VIRGINIA DARE Pinot Noir, Russian River '15	15
DOMAINE DE BROGLIE Pinot Noir, Dundee Hills, Oregon '17	15
DIAMOND COLLECTION Malbec, California '18	13
CAFÉ ZOETROPE Merlot, Sonoma County '17	13
DIAMOND COLLECTION Claret, California '16	13
DIAMOND COLLECTION Cabernet Sauvignon Paso Robles '18	13

Francis Coppola Reserve Tasting (choose 3) 25

Whites

DIRECTOR'S CUT Chardonnay, Sonoma Coast '18	13
FC RESERVE Chardonnay, Russian River Valley '17	16
DIRECTOR'S CUT Sauvignon Blanc, Alexander Valley '20	13
FC RESERVE Viognier, Russian River Valley '19	16

Reds

DIRECTOR'S CUT Pinot Noir, Sonoma Coast '18	16
FC RESERVE Pinot Noir, Russian River Valley '18	18
FC RESERVE Syrah, Dry Creek Valley '18	18
ELEANOR Red Wine Blend, Napa/Sonoma County '17	21
FC RESERVE Petite Sirah, Dry Creek Valley '18	18
DIRECTOR'S CUT Zinfandel, Dry Creek Valley '17	16
DIRECTOR'S CUT Cinema Red Blend, Sonoma County '17	18
DIRECTOR'S CUT Cabernet Sauvignon, Sonoma County '17	18
FC RESERVE Cabernet Sauvignon, Knights Valley Sonoma '18	21
INGLENOOK Cabernet Sauvignon, Rutherford '17	22
EL ENEMIGO Malbec, Mendoza, Argentina '17	19

Southern Italy Tasting (choose 3) 22

Whites

STELLA Pinot Grigio, Delle Venezie DOC '19, Italy	11
CARPENE MALVOLI Sparkling Prosecco	14
TENUTA DEL MERIGIGGIO Falanghina, Campania, Italy '17	12
TERREDORA, Rosaenovae, Rosato, Campania, Italy '15	12

Reds

TENUTA DEL MERIGGIO Aglianico, Basilicata, Italy '15	16
MANDRAROSSA Nero d'Avola, Sicily, Italy '18	14

Cocktails - \$14

Aperol Spritz	Aperol with Sofia Blanc de Blanc, orange
Americano	Campari, Carpano Antica Vermouth, club soda, orange
Old Fashioned	Maker's Mark, bitters, Amarena Cherries & orange twist
Classic Manhattan	Carpano Antica Vermouth, Dorothy Arzner Rye, bitters
Black Manhattan	Dorothy Arzner Rye, Averna
Boulevardier	Maker's Mark, Campari, Carpano Antica Vermouth
Negroni	Ada Lovelace Gin, Campari, Carpano Antica Vermouth
Revolver	Maker's Mark, Kahlua, Angostura Orange Bitters
Sazerac	Dorothy Arzner Rye, Peychauds Bitters, St Georges Absinthe
Irish Coffee	Jameson's, Illy espresso with house-made whipped cream
Affaire du Coeur	Countess Walewska Vodka, Baileys, Frangelico & espresso
Bloody Mary	Featuring Countess Walewska Vodka
Barcelona	Rosso red wine with Cointreau and orange slice
Bees Knees	Lemon, honey & Ada Lovelace Gin
Rosemary Gimlet	Ada Lovelace Gin, lime and rosemary
Sidecar	Agnessi Brandy, Cointreau, lemon, honey with a sugared rim
Paper Plane	Amaro Nonino, Aperol, Dorothy Arzner Rye & lemon
French 75	Ada Lovelace Gin, Gifford Elderflower, Lemon & Blanc de Blanc
Lemon Drop	Countess Walewska Vodka, Cointreau, lemon & sugared rim
Caipirinha	Leblon Cachaca, lime & sugar
Mojito	Cruzan Rum, lime, fresh mint, sugar & club soda

Bevande

Acqua S. Lucia	7.00	Orange Juice	5.00
San Pellegrino	8.00	Cranberry or Apple Juice	4.50
Coke/Sprite	4.50	Anchor Steam	7.00
Lemnata/Arranciata	4.50	Peroni	7.00
Iced Tea	4.50	Sierra Nevada	7.00
		Pilsner Urquell	7.00