

FAMILY MEAL *Recommended for 2-3 people*

Tuscan seafood stew “alla Livornese” 120

Chicken “alla Diavola” 120

Spit-roasted pork loin, ribs & grilled Tuscan sausages 130

Bistecca alla Fiorentina 170

All meals include:

Fresh Run Farm beets with arugula & horseradish

Panzanella Toscana

Cranberry beans with Fresh Run Farm rainbow chard

Sweet corn with espelette butter

Freshly dug potatoes cooked in the wood oven

Rocca Pecorino “biologico”

Focaccia della casa

And for dessert: Fresh Run Farm gravenstein apple crostata with vanilla cream

ADDITIONAL OFFERINGS

Dry-farmed tomato gazpacho 15

Little gem and buttercrunch salad, feta cheese, cucumber, & tropea onion 15

Heirloom tomato salad with basil pesto, burrata & purslane 17

Prosciutto con gnocco fritto & gorgonzola dolce 20

Squash and their blossoms, fontina & opal basil pizza 22

Soppressata, red onion & buffalo mozzarella pizza 24

Fresh Run Farm zucchini, kale & prosciutto calzone 24

Corn triangoli “2009” 24

Garganelli di ragu bianco e fave 23

Bigoli with cranberry bean & pancetta sugo 23

Agnolotti del plin 25

Raviolo di ricotta with egg & brown butter 25

Don Watson lamb leg with shishito pepper, butter bean & salsa verde 30

Summer squash & eggplant gratinata 35 *serves 2*

Panna cotta with figs and honey 10

Fresh Run Farm gravenstein apple crostata with vanilla cream 10

Scoop of Jenn’s gelato 7

**COTOGNA
AT HOME**
order.cotognasf.com

Cook at Home
Pastas & Sauces

Wood-Fired
Pizzas

Gelato

Seasonal
Cocktails & Wine

**FARMERS
MARKET FRIDAYS**
at Verjus
4pm - 7pm

Fresh Run Farm
CSA Produce Box
shopverjus.com

Cotogna is a tip-free restaurant. A 20% service charge will be added to your bill to ensure fair and equitable wages for all employees plus a 5% surcharge in accordance with San Francisco’s employer mandates.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

HOUSE COCKTAILS 16

PARADISE VALLEY SPRITZ Elderberry, Amaro Nonino & Prosecco
SUMMERTIME NEGRONI Gin, Campari, Aperol & Lillet Rosé
NITROUS MANHATTAN Whiskey, Antica Formula, Punt e Mes & Nitrogen
ALL'APERTO G&T Brokers Gin, Housemade Chinotto & Juniper Berries
STRAWBERRY FIELDS Tequila, Aperol, Strawberry & Lavendar

VINI AL BICCHIERE

SPUMANTI / SPARKLING

CHARLES DUFOUR, "Bistrotage B. 13," Extra Brut, Champagne NV 24
CESARINI SFORZA, Rosé, Metodo Classico, Trento NV 18
PODERI CELLARIO, "Il Baffone," Frizzante, Piemonte NV 15

BIANCHI / WHITE

MASTROBERARDINO, Falanghina del Sannio, Campania 2018 13
PIEVALTA, Verdicchio dei Castelli di Jesi, Marche 2017 14
ERGGELET BROS., Malvasia Bianca, Contra Costa County 2019 16
TYLER, Chardonnay, Santa Barbara County 2018 19

ARANCIONE / ORANGE

PODERE PRADAROLO, "Vej," Malvasia di Candia, Emilia-Romagna 2018 17

ROSATI / ROSÉ

LE FRAGHE, "Ròdon," Bardolino Chiaretto, Veneto 2019 15

ROSSI / RED

DINAMO, Grenache/Sangiovese, "Nucleo 1", Umbria 2019 *served chilled* 13
ANSELMA GIACOMO, Barbera D'Alba, Piemonte 2017 15
LA ONDA, Mouvedre/Counoise, "El Colo," Sierra Foothills 2018 18
TOLAINI, Cabernet Sauvignon/Sangiovese, "Valdisanti," Toscana 2015 24
GIOVANNI ROSSO, Barolo, Piemonte 2014 26

VINI DOLCI

ELIO PERRONE, Moscato d'Asti, Piemonte 2019 12
MARCO DE BARTOLI, Vecchio Samperi, Sicilia NV 24

BIRRE

TEMESCAL BREWING 7
Helles Classic Pilsner

TEMESCAL BREWING 9
Juicy Hazy IPA

ZERO PROOF

COTOGNA CHINOTTO 9
wood oven fired citrus
spiced with cinnamon,
juniper berries & allspice

LURISIA SODA 6
limone | aranciata

GINGER BEER 6
housemade

MAINE ROOT SODA 6
root beer

MEXICAN COCA-COLA 6

BOYLAN DIET COLA 6

LEMONADE 6

NORDAQ WATER
bottled sparkling 8

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