

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.....8.00

Antipasto e Insalata

Picada Tray gorgonzola, salame, roasted peppers, mozzarella, mixed olives, prosciutto crudo, taleggio, pecorino, caponata . 13.75

Caprese tomatoes, mozzarella di bufala, basil, olio verde 12.00

Insalata Finacchio fennel, celery, black pepper, olio verde, fresh lemon juice, shaved pecorino lucano 7.50

Radicchio Treviso radicchio, orange and balsamic dressing.. 7.50

Insalata Verde baby arugula, organic rocolla, olive oil, aged balsamic..... 7.00

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 8.00

Prosciutto e Mozzarella 9.00

House Specialties

Chilaquiles (breakfast speciality) 9.00

Crispy tortillas, scrambled eggs, tomatillo sauce and melted cheese

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 12.00

Spaghetti alla Puttanesca 13.50

Tomato sauce with olives, capers and garlic

Penne all' Arrabbiata 12.00

Spicy tomato sauce with garlic, onions and parsley

Spaghetti alla Carbonara Classico 13.50

Niman Ranch guanciale, egg, ground black pepper and pecorino romano

Linguine alla Vongole..... 15.00

Fresh clams, white wine, parsley and red pepper flakes

Bumbola ai Broccoli e Salsiccia..... 14.50

Broccoli rabe, Italian sausage, red wine, shallots, Fontina and cream

Spaghetti and Meatballs 17.00

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 10.00

Tomato, oregano, olive oil garlic, and basil

Pizza Luigino 13.00

Tomato, mozzarella, oregano, and basil

The Tony Special Pizza..... 17.00

Pizza Luigino with meatballs

Pizza Quattro Formaggi..... 13.50

Tomato, gorgonzola, Fontina, taleggio and mozzarella

Pizza Regina 13.50

Tomato, mozzarella, ham, mushrooms and basil

Pizza Quattro Stagioni 14.00

Tomato, ham, olives, mushrooms and artichokes

Pizza al Prosciutto..... 14.00

Mozzarella, parmigiano, mushrooms and prosciutto

Pizza Sofia	15.00
Arugula, prosciutto and shaved parmigiano	
Pizza Funghi e Salsicce	15.00
Italian sausage, mushrooms, mozzarella and grated parmigiano	
Pizza Vesuvio	17.00
Half folded with ricotta, ham and salame on the inside; Mozzarella, ham, mushrooms, black olives and artichokes on the outside	
Pizza Originale	15.50
Tomato, mozzarella de bufala and basil	
Pizza ala Picada	18.00
Garlic and parmigiano pizza with gorgonzola, salame, artichokes, mozzarella, mixed olives, prosciutto, taleggio, pecorino, caponata on the side	
Pizza Napoli	13.50
Tomato, mozzarella and anchovies	
Calzone Italia	\$16.00 ricotta, ham and mozzarella

18% gratuity will be added to parties of six or more

www.cafezoetrope.com

CAFE ZOETROPE

CAFE • WINE TASTING • STORE

916 Kearny Street • San Francisco • 415 291 1700

Wines By the Glass & Tastings

Francis Coppola Presents Tasting (choose 3) 13

Whites

'07 Pinot Grigio	6
'07 Sauvignon Blanc, Francis Coppola Diamond	7
'07 Chardonnay, Francis Coppola Diamond	7
'08 Torrontes, Crios, Salta, Argentina	7

Reds

House Red	glass 6, pitcher 15
'07 Pinot Noir, Francis Coppola Diamond	8
'06 Syrah, Rosso & Bianco	6
'07 Syrah-Shiraz, Francis Coppola Diamond	7
'07 Merlot, Francis Coppola Diamond	8
'07 Zinfandel, Francis Coppola Diamond	7
'07 Cabernet Sauvignon, Francis Coppola Diamond	7
'07 Cabernet Sauvignon, "Claret", Francis Coppola Diamond. ...	8

Sofia

'07 Blanc de Blancs, Sparkling California Wine	8
'07 Sofia Rose	7

Francis Coppola Reserve Tasting (choose 3) 16

Whites

'07 Chardonnay, Captain's Reserve, Rubicon Estate	9
'07 Chardonnay, Director's Cut, Russian River Valley	10
'07 Chardonnay, FC Reserve, Russian River Valley	10
'07 Sauvignon Blanc, Captain's Reserve, Rubicon Estate	9
'07 Viognier, FC Reserve, Russian River Valley	9

Reds

'07 Pinot Noir, Director's Cut, Sonoma Coast	11
'06 Pinot Noir, Captain's Reserve, Rubicon Estate	13
'07 Pinot Noir FC Reserve, Russian River Valley	13
'05 Syrah, Captain's Reserve, Rubicon Estate	11
'06 Syrah, FC Reserve, Dry Creek Valley	12
'07 Zinfandel, Director's Cut, Dry Creek Valley	10
'05 Zinfandel, Captain's Reserve, Rubicon Estate	11
'04 Merlot, Captain's Reserve, Rubicon Estate	11
'06 Cabernet Sauvignon, Director's Cut, Alexander Valley	10
'05 Cabernet Sauvignon, Captain's Reserve, Rubicon Estate	12
'06 Cabernet Sauvignon, FC Reserve, Alexander Valley	14

Wines from Southern Italy Tasting (choose 3) 16

Whites

'06 Greco di Tufo, Terradora, Campania.....	10
Sparkling Prosecco, Carpena Malvoti	10

Rosati

'06 Etna Rosato, Terre Nere, Sicily	7
'07 Re Manfred Basilicata	8

Reds

'06 Sangiovese, Borgo di Colloredo, Molise.....	8
'06 Mero d'Avola, Assennato, Sicily	8

Cocktails

Americano Campari, club soda and sweet vermouth.....	8
Barcelona Red wine, Cointreau, on the rocks with an orange slice	8
Batida de Maracuja Passion fruit, cane liquor blended like a smoothie	10
Bloody Mary Vodka and V-8 spiced to perfection	8.5
Caipirinha A Brazilian favorite made with cane liquor and lime juice.....	8.5
Daiquiri Handshaken Daiquiri topped with pineapple juice	9
Manhattan Bourbon and sweet vermouth and Campari served up	8.5
Mojito Cuban classic made with silver rum, fresh mint and lime juice.....	8.5
Negroni Gin, Sweet vermouth and Campari served up.....	8.5
Old Fashioned Bourbon, sugar and bitters on the rocks	8.5
Espresso Nutini Vodka, espresso, Baileys and Frangelico served up.....	9

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, Gin No. 209-9
Tequila: Patron Silver-10, Cazadores Reposado-9, Chinaco Reposato-10 El Tesoro Anejo-10
Rum: Pyrat Rum XO-8, Rhum Barbancourt 15yr-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 15yr-13
Grappa: Sarpa-10, Moscato-12, Castellare-15, L'Arzente-18
Cognac: Hennessy VSOP-12

Bevandi

Acqua S. Lucia	5.50
Seltzer sparkling water	6.00
Coke/Sprite.....	2.00
Guarana Antartica	2.50

Aranciata/Limonata	2.00
Orange Juice	2.50
Iced Tea	2.00
Birra Moretti	4.25
Pilsner Urguell	4.25