

## WINES BY THE BOTTLE

### SPARKLING

- CHAMPAGNE ROSÉ, BILLECART-SALMON - 1/2 bottle \$90  
*Elegant & romantic. We jumped through hoops to get it.*
- FRANCIACORTA BRUT, VIGNA DORATA \$75  
*Franciacorta is Italy's finest sparkling wine. Predominantly Chardonnay. Silky with a touch of peaches.*
- MOSCATO D'ASTI, PIAZZO 2020 \$42  
*Fizzy, sweet, & low alcohol. With our Buon Buccone or by itself it always brings a smile.*

### WHITE WINES

- PINOT GRIGIO, PIERPAOLO PECORARI 2020 \$58  
*Serious Pinot Grigio. Big flavor, crisp, clean & dry. Perfect with our tinned fish.*
- CHARDONNAY, VALLE ISARCO 2020 \$58  
*Vivacious chardonnay. Peach & grapefruit aromas with a crisp clean finish.*
- FIANO D'AVELLINO, D'ANTICHE TERRE 2021 \$54  
*Made from the ancient Fiano grape. Full flavored & steely, with aromas of quince & pears.*

### RED WINES

- IL FRAPPATO, VALLE DELL'ACATE 2021 \$55  
*Brimming with youthful exuberance. This is one wild & crazy bowl of berries.*
- MONTEPULCIANO D'ABRUZZO, SCARPONE 2021 \$58  
*Our friend Lorenzo's wine. Lots of plummy fruit. Super smooth with a hint of chocolate.*
- ROSSO VERONA, VENTURINI "MASSIMINO" 2015 \$70  
*It's like a mini Amarone. Big powerful mouthful of wine.*
- CHIANTI RUFINA RISERVA, SELVAPIANA "BUCERCHIALE" 2018 \$78  
*A wine of beauty, purity & elegance. Cherries, spice & dried orange peel. A pleasure to drink.*
- MONTEPULCIANO D'ABRUZZO, SCARPONE 2016 \$90  
*"TRIBUTE TO VINCENZO" They use the best grapes to honor Lorenzo's father. Layers of red fruit & spice. Incredibly long finish.*
- BRUNELLO DI MONTALCINO, CAPRILI 2018 \$135  
*A Tuscan masterpiece. Intense flavor of ripe red cherries. Soft tannins. Fantastic.*



## MENU

We are proud to offer this ever-evolving selection of wines, beer, sweet and savory bites, and soft drinks. Curated by two local standouts, the inspiration here is drawn from the history and location of the historic building that houses us. The building was built by John and Johanna Fugazi and given in trust to the community of North Beach. Today we sit at the intersection of Little Italy and Chinatown and you will see both offerings on our list. We also have prioritized gifted local purveyors to hopefully create a diverse and vibrant mix of options equal to the diverse and vibrant talents on our stage, inviting you to explore these businesses more deeply on your own.

Chef Auden Golder (Jardinière) curates our offering of small and shareable plates. Vito Passero (Vivande, Oliveto) curates the wine, beer, and soft drink offerings.

Buon appetito!

Got something to celebrate?

Let us know. We would love to host your party.

Contact : [groups@clubfugazisf.com](mailto:groups@clubfugazisf.com)

## CICCHETTI *Small plates*

POPCORN \$10 or in a Fugazi Mug for \$18  
Cacio E Pepe Flavor or Classic Salt & Olive Oil - GF, V

ROSEMARY FOCACCIA - BY TONY'S - Dairy \$7

AVOCADO TOASTS - Dairy \$9  
Avocado, onion compote, parmesan & chili powder

TARALLI - Fennel seed Italian knotted crackers \$5

KALE CHIPS - BY PENA PACHAMAMA - GF, V, Nut \$8

MARINATED CALIFORNIA OLIVES \$8  
BY HOME MAID RAVIOLI - GF, V

HOT DOG, SCALLION & PARMESAN ROLL \$9  
BY FANCY WHEAT FIELDS BAKERY - Dairy, sesame seeds

ANTIPASTO PLATE - Molinari salumi, marinated \$19  
vegetables & olives, pickled vegetables & taralli

TINNED FISH - BY NURI - Spiced Sardines in \$18  
Tomato Sauce or Spiced Mackerel in Olive Oil  
with Rustic Bakery crackers\*

BURRATA CHEESE - Drizzled with balsamic vinegar \$17  
with Rustic Bakery crackers\* - BY DI STEFANO

CHEESE PLATE - (Cow, Sheep, Goat) \$21  
San Joaquin Gold • Scorpio • Midnight Moon  
with Rustic Bakery crackers\*

*\*Gluten-free cracker substitution available upon request.*

## IL DOLCE Desserts

BUON BOCCONE - INCLUDES \$12

Dark Chocolate Fudge - BY Z CIOCCOLATO - GF, Dairy  
French Cookie - BY STELLA PASTRY - Dairy, Nut  
Chocolate Covered Butter Cookie - BY STELLA PASTRY - Dairy  
Pine Nut Amoretti Cookie - BY STELLA PASTRY - GF, Egg, Nut  
Chocolate Almond Brittle - BY ALFERI FARMS - GF, Dairy, Nut

GELATO - BY LUSH - Dairy \$9  
Ask your server for the seasonal flavor of the day

DARK CHOCOLATE TRUFFLES (5 pcs) - BY XOX TRUFFLES \$12  
An assortment of handmade truffles - GF, Dairy  
\*\*\*LIMITED AVAILABILITY\*\*\*

VANILLA PANNA COTTA - BY FUGAZI - Dairy \$11  
Seasonal fruit & sesame seed crumble

TIRAMISU - BY STELLA PASTRY - Dairy, egg \$13  
The classic Venetian dessert consisting of cocoa,  
ladyfingers & mascarpone.

## FUGAZI BEVERAGE LIST

SICILY LEMON SODA, A'Siciliana, Italy \$6.50

SICILY BLOOD ORANGE, A'Siciliana, Italy \$6.50

MOLECOLA, (sugar free) Torino, Italy \$6.50

GALVANINA COLA, San Benedetto, Italy \$6.50  
(organic & caffeine free)

SPRING WATER, Aqua Panna, Italy \$6/\$11

SPARKLING WATER, San Pelligrino, Italy \$6/\$11

COFFEE - BY CAFFE TRIESTE \$5

TEA - Earl Grey, Moroccan Mint or Chamomile \$4

## BEER

SFIZIO ITALIAN STYLE PILSNER, \$8.50  
Fort Point Beer Company, San Francisco, CA

ITALIAN BLONDE ALE, Mastri Birrai, Umbria, Italy \$8.50

ITALIAN PALE ALE, Mastri Birrai, Umbria, Italy \$8.50

WEST COAST IPA, (non alcoholic) \$8.50  
Best Day Brewing, Sausalito, CA

## SPRITZ

CAPPELLETTI SPRITZ \$15  
*Cappelletti, Prosecco & club soda with an orange peel.*

MIMOSA *Prosecco with fresh squeezed orange juice.* \$15/\$55

## WINES BY THE GLASS

SPARKLING \$13.50/\$54  
PROSECCO DI VALDOBBIADENE BRUT, DRUSIAN  
*Dry fresh sparkler from the best part of Prosecco.*

WHITE \$13.50/\$54  
VERDICCHIO, MAROTTI CAMPI 'LUZANO' 2021  
*Verdicchio specialist. Fresh, lively, & flowery with a zesty lime flavor.*

ROSÉ \$13.50/\$54  
ROSATO, PIERPAOLO PECORARI "ROSALBA" 2021  
*Beautiful dry rose named after Mama Alba.*

RED \$14/\$56  
BARBERA D'ALBA, CASCINA VAL DEL PRETE  
*"SERRA DEI GATTI" 2022 Organic & biodynamic farming.  
Bursting with ripe cherries. Delicious, outstanding balance.*

*More wines by the bottle on the back...  
\*There is an automatic 18% service charge as well as  
a 4% SF Health Mandate charge on all orders. 5/15\**