



North Beach

RESTAURANT



Founded in 1970 by Lorenzo Petroni and Bruno Orsi, North Beach Restaurant has welcomed generations of San Franciscans and visitors to 1512 Stockton Street. For more than half a century, our historic dining rooms and celebrated wine cellar have been a gathering place for families, friends, civic leaders and neighborhood regulars.

As we continue this proud tradition, we invite you to relax, enjoy your meal and become part of the continuing story of North Beach Restaurant.

Buon Appetito!

*North Beach Restaurant
established in 1970*

Antipasti

Caprese ai Due Pomodori *gf v*

buffalo mozzarella, heirloom & cherry
tomatoes, basil oil, balsamic

25

Fritto Misto

fried Monterey squid, prawns,
carrots, zucchini

29

Burrata *gf v*

roasted figs, aged Prosciutto di Parma,
aged balsamic

29

Prosciutto e Melone *gf*

cantaloupe melon, 24-month Parma
prosciutto, extra virgin olive oil

26

Polpette della Nonna

veal meatballs, tomato sauce, crispy
arugula

26

Polpo Grigliato *gf*

grilled Spanish octopus, cherry tomatoes,
parsley, pimento green sauce

32

Carpaccio di Manzo *gf*

beef carpaccio, Parmigiano cream,
arugula

29

Beef Tartare

beef tenderloin, capers, shallots, Dijon
mustard, herbs, anchovies, crostini

29

Calamari alla Gina *gf*

marinated Monterey squid,
celery, onion, vinaigrette

24

Salmone Affumicato

house-smoked wild king salmon,
arugula, breadcrumbs

24

Vitello Tonnato

thinly sliced veal, tuna, capers,
anchovy sauce

26

V — VEGETARIAN · VG — VEGAN · GF — GLUTEN-FREE*

OUR KITCHEN USES INGREDIENTS CONTAINING GLUTEN. WE TAKE PRECAUTIONS TO PREVENT CROSS-CONTACT,
BUT CANNOT GUARANTEE A COMPLETELY GLUTEN-FREE ENVIRONMENT.

NOT ALL INGREDIENTS ARE LISTED. PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES.

MENU AVAILABILITY IS SUBJECT TO CHANGE, PARTIES OF 6 OR MORE WILL BE CHARGED 20% GRATUITY,
4 CARDS MAXIMUM PER PARTY

Spuntini

small plates

Arancini *v*

*fried saffron risotto, mozzarella,
parmigiano cream sauce*

18

Prawn Cocktail *gf*

*6 chilled Gulf prawns, house-made
cocktail sauce*

26

Olives *gf vg*

*Castelvetro olives marinated with
citrus zest & thyme*

12

Crostini di Acciughe

*Sicilian anchovies, whipped pesto
butter, crostini*

14

Oysters *gf*

fresh seasonal oysters, house mignonette
3 piece/\$13 6 piece/\$26 12 piece/\$42

Zuppa & Insalate

Caesar Salad

*little gems, shaved Grana Padano,
anchovies, house crouton, cacio e pepe
dressing; add grilled chicken 10*

19

Grilled Peach & Red Beet Salad *gf vg*

*fresh grilled peaches, dill, balsamic,
lemon, almond*

21

Pera & Gorgonzola *gf v*

*radicchio, arugula, Belgian endive, walnut,
pear, gorgonzola, apple cider vinaigrette*

18

Zuppa di Ceci *vg*

*braised chickpeas, extra virgin
olive oil, pimentón, crostino*

12

Pasta

made by hand in house

Tagliatelle Bolognese

*traditional four-hour cooked
beef & pork sugo*

34

Spaghetti ai Frutti di Mare

*Gulf prawns, PEI mussels, Manila clams,
Monterey squid; white wine or tomato sauce*

42

Spaghetti all'Arrabbiata v

*San Marzano tomato sauce, garlic,
Calabrian chili, parsley; add burrata
(\$7); two meatballs (\$9); both (\$14)*

27

Pappardelle al Ragu di Cinghiale

*four-hour slow-braised wild
boar, tomato sauce, Parmigiano*

36

Rigatoni Vodka v

*shallots, tomato vodka sauce,
cream sauce*

32

Pasta della Casa

*rigatoni, veal, prosciutto, mushrooms,
white wine sauce*

32

Lasagna Bolognese

*7-layer spinach lasagna, bechamel,
Bolognese ragu*

35

Fettuccine al Parmigiano e Tartufo v

*Parmigiano cream sauce,
black truffle*

35

Gnocchi Pesto v

basil pesto, pine nuts, ricotta salata

32

Ravioli Toscani

*ricotta spinach stuffed ravioli,
Bolognese ragu*

32

Spaghetti alle Vongole

*garlic, white wine sauce,
Manila clams*

38

Tortellini con Piselli e Prosciutto Cotto

*cheese-filled pasta, Parmigiano cream,
English peas, Italian ham*

36

Terra

Osso Buco

*slow-cooked bone-in veal shank,
saffron risotto, gremolata*

43

Polpette della Nonna con Polenta

*veal meatballs, creamy polenta,
tomato sauce, Parmigiano Reggiano*

34

Eggplant Parmigiana *v*

*layered eggplant, mozzarella,
tomato sauce, basil oil*

29

Tagliata Toscana *gf*

*13 oz New York strip, shaved Parmigiano,
arugula, cherry tomatoes, balsamic*

59

Scaloppine di Pollo al Limone

*seared chicken, fresh lemon butter
sauce, choice of contorno*

39

Veal Saltimbocca

*layered prosciutto, sage, white
wine, choice of contorno*

42

Pollo Arrosto *gf*

*overnight-brined roasted
half chicken, fennel, orange*

43

Bistecca Fiorentina (for 2) *gf*

*grilled 32 oz Creekstone T-bone
steak, potatoes, broccolini*

108

Chicken Parmigiana

*breaded chicken breast, tomato sauce, mozzarella, Parmigiano
Reggiano, add side of Rigatoni Pomodoro (\$10)*

36

Mare

Petrale alla Mugnaia

*sautéed petrale sole, butter, lemon,
parsley, green beans*

39

Salmon *gf*

*baked wild king salmon, grilled
asparagus, beet puree*

43

Branzino *gf*

*baked Mediterranean branzino, potatoes,
cherry tomatoes, olives*

46

Contorni *choice of roasted broccolini, potatoes, carrots or creamy polenta *v**