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

Calamari alla Gina *gf*

marinated Monterey squid, celery, onion, vinaigrette

24

Mozzarella Burrata & Beets *gf v*

roasted beets, arugula, extra virgin olive oil, sea salt

29

Polpette della Nonna

veal meatballs, tomato sauce, crispy arugula

26

Carpaccio di Manzo *gf*

beef carpaccio, Parmigiano cream, arugula

29

Brussels Sprouts *gf v*

roasted, Parmigiano Reggiano, aged balsamic

16

Fritto Misto

fried Monterey squid, prawns, carrots, zucchini

29

Prosciutto di Parma & Pecorino Toscano

crostini, pear mostarda

26

Polpo Grigliato *gf*

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

32

Beef Tartare

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

29

Salsiccia e Fagioli

fennel Italian sausage, Calabrian chili, cannellini beans braised in tomato & sage

18

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

Crostini di Baccala

whipped salt cod, extra virgin olive oil, garlic, parsley, grilled bread

15

Olives *gf vg*

Castelvetrano olives marinated with citrus zest & thyme

12

Crostini di Funghi *v*

warm wild mushrooms, garlic, thyme, shaved Pecorino Toscano, grilled bread

15

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

Pera & Gorgonzola *gf v*

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

18

Zuppa di Zucca *gf v*

butternut squash soup, sage, balsamic

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; add burrata 7
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; add burrata 7, prawns 12
32

Ravioli Toscani
ricotta spinach stuffed ravioli, Bolognese ragu
32

Spaghetti alle Vongole
garlic, white wine sauce, Manila clams
38

Ravioli di Zucca *v*
butternut squash ravioli, brown butter, sage, toasted walnuts, Parmigiano
29

SOME PASTAS CAN BE SUBSTITUTED FOR GLUTEN-FREE PENNE, PLEASE INQUIRE WITH YOUR SERVER.

Terra

Osso Buco
slow-cooked bone-in veal shank, saffron risotto, gremolata
43

Scaloppine di Pollo al Limone
seared chicken, fresh lemon butter sauce, choice of contorno
39

Eggplant Parmigiana *v*
layered eggplant, mozzarella, tomato sauce, basil oil
29

Veal Saltimbocca
layered prosciutto, sage, white wine, choice of contorno
42

Tagliata Toscana *gf*
13 oz New York strip, shaved Parmigiano, arugula, cherry tomatoes, balsamic
59

Milanese di Maiale
breaded pork chop, honey mustard, choice of contorno
39

Chicken Parmigiana
breaded chicken breast, tomato sauce, mozzarella, Parmigiano Reggiano; add a side of Rigatoni Pomodoro 10
36

Bistecca Fiorentina (for 2) *gf*
grilled 32 oz Creekstone T-bone steak, potatoes, broccolini
108

Mare

Petrale alla Mugnaia
sautéed petrale sole, butter, lemon, capers, parsley, choice of contorno
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 broccolini, potatoes, carrots, green beans or creamy polenta* *v*