

HOT BEVERAGES

	single	double		
Espresso	2.90	3.50		
Caffè Macchiato	3.50	4.00		
Tazzina	3.80			
chocolate, caramel or honey				
			regular (12 oz)	large (16 oz)
Cappuccino			4.70	5.00
Caffè Americano			3.40	3.90
Caffè Latte			4.70	5.50
Almond Rose Caffè Latte			5.50	
illy espresso mixed with hot milk, rose and almond syrup, finished with a rich layer of froth				
Lavender Mint Latte			5.00	
illy espresso mixed with hot milk, aromatic lavender, and a subtle hint of mint				
Salted Caramel Caffè Latte			5.50	
Caffè Mocha			5.00	5.50
Filtered Coffee			3.30	4.00
Hot Chocolate			4.00	4.50
Hot Tea			3.20	4.25

COLD BEVERAGES

		regular (16 oz)	large (20 oz)
Iced Caffè Latte		5.00	5.50
Iced Caffè Mocha		5.00	5.50
Iced Lavender Mint Shakerato		5.50	
illy espresso shaken with ice, aromatic lavender, milk and a subtle hint of mint			
Cold Brew		4.50	
the unique illy blend, 100% Arabica, cold-infused for 12 hours.			
Cold Brew ARIA		5.00	
the unique illy blend, 100% Arabica, cold-infused for 12 hours, poured with a delicate foam			
Iced Tea		3.40	4.00

EXTRAS

Espresso Shot	0.80
Extra Milk	0.30
Non-Dairy Milk	0.70
Flavored Syrup	0.70

SOFT DRINKS

illy Ready-to-Drink	3.90
Italian Soda	2.70
blood orange, orange, grapefruit, or lemon	
Water Pellegrino (250 ml, 500ml)	3.00 3.75
Water Bottled Aluminum	5.50
Fresh Orange Juice	4.50

SANDWICHES

Chicken Pesto	14.50
grilled chicken, zucchini, fontina cheese, and pesto cream cheese served on a toasted baguette	
Prosciutto & Mozzarella	14.50
prosciutto, mozzarella, arugula, and mustard cream cheese served on toasted ciabatta	
Grilled Vegetable Focaccia	13.50
zucchini, eggplant, tomato, and basil pesto served on slow-raised focaccia	
Ham & Cheese Focaccia	14.50
ham, fontina cheese, zucchini, and mustard cream cheese served on slow-raised focaccia	

BREAKFAST SANDWICHES

Egg White & Avocado	9.50
egg whites, kale, avocado, and garlic aioli served on a toasted croissant bun	
Egg & Bacon	9.50
eggs, bacon, fontina cheese, and roasted red pepper sauce served on a toasted croissant bun	
Smoked Salmon	9.50
smoked salmon, lemon cream cheese, avocado served on a toasted croissant bun	

SALADS

Chicken Caesar Salad	FOOD STORY	14.50
romaine, arugula, chicken breast, parmesan, croutons, Caesar dressing		
Vegan Salad		10.80
mixed greens, cherry tomato, zucchini, onion, sunflower seeds, herbs, croutons, guacamole, hummus		
Caprese		15.85
mixed greens, cherry tomato, fresh mozzarella, avocado, croutons, basil, sunflower seeds		
Octopus Salad		14.85
arugula, olives, cherry tomato, octopus, croutons, hummus, sunflower seeds, dill		
Salmon Salad		14.50
mixed greens, fennel, orange, dried cranberries, yogurt, grilled salmon		

SAVORY

Bacon & Cheese Quiche	8.50
Goat Cheese & Vegetable Quiche	8.50
Focaccia Gourmet with Ham	14.50
ham, mozzarella cheese, basil, mustard cream cheese on Roman flatbread	
Focaccia Gourmet with Grilled Vegetables	13.50
mixed grilled vegetables, cherry tomato, pesto cream cheese, stracciatella, basil on Roman flatbread	

PASTA

Pappardelle al Pomodoro	15.00	
fresh egg pappardelle pasta, marinara sauce, stracciatella cheese, parmesan, basil		
Tagliatelle Pesto Trapanese	FOOD STORY	15.00
fresh egg tagliatelle pasta, pesto sauce, almonds, sundried tomatoes, parmesan, basil		

BAKERY

Croissant classic French-style buttery croissant	4.25
Chocolate Filled Croissant classic French-style buttery croissant filled with chocolate	5.25
White Chocolate Filled Croissant classic French-style buttery croissant filled with white chocolate	5.25
Vegan Croissant classic French-style croissant with quinoa and spelt flour (butter-free)	3.90
Bombolone soft fluffy pastry dough rolled in sugar	3.50
Chocolate Bombolone soft fluffy dough rolled in sugar, filled with chocolate	3.90
White Chocolate Bombolone soft fluffy dough rolled in sugar, filled with white chocolate	3.90
Raisin Roll	4.00
Fruit Scone	5.50

SWEETS & FRUITS

illymisù mascarpone cream, lady fingers, illy espresso and cocoa powder	FOOD STORY	5.80
Strawberry Tiramisù chocolate cream, lady fingers, fresh orange juice and strawberries		5.80
Limoncello Mascarpone Cake layers of sponge cake and lemon-infused mascarpone cream, drizzled with Limoncello sauce		5.80
White Chocolate Fruit Tart delicate pastry shell filled with white chocolate and fresh strawberries		6.50
Dark Chocolate Fruit Tart delicate pastry shell filled with dark chocolate and fresh kiwi		6.50
Key Lime Cheesecake graham cracker base topped with cheesecake and a splash of key lime		8.95
Mango Mousse sponge base topped with mango mousse, finished with juicy mango		8.95
Apple Tartlet delicate pastry shell with a filling of apples	FOOD STORY	6.80
Lemon Bar bright, fresh and tangy lemon curd on a buttery crust		3.50
Baci di Dama delicate short crust biscuit made with almond and hazelnut flour, filled with dark chocolate		1.00
Macaron		3.00
Macaron (Trio)		8.00
Mixed Fruit Cup fresh strawberries and kiwi		5.90

Before placing your order, please inform your server if a person in your party has a food allergy.

Menu items may contain or come in contact with soy, wheat, eggs, tree nuts, peanuts, dairy and seafood. Eating raw or under cooked foods may increase the risk of food borne illnesses. In response to San Francisco employee mandates, a 4% surcharge will be added to all sales.

STORIES FROM THE WORLD OF TASTE

FOOD STORY

When you see this symbol next to an item, you will also find a story in the menu to discover more and add a little extra flavor to the dish.

CHICKEN CAESAR SALAD

Classic Italian ingredients, expertly mixed. Grana, chicken and salad are the main ingredients in this fresh and nutritious dish.

An Italian dish born in Mexico

The Caesar's salad is named after the Italian chef Caesar Cardini, who emigrated to the United States after the First World War. The dish was created on July 4, 1924 by combining the ingredients that the chef had on hand in his restaurant in Mexico.

TAGLIATELLE PESTO TRAPANESE

Fresh pasta, fragrant herbs, and classic Italian ingredients combine to create this flavorful, hearty dish.

Reimagining a classic with Northern inspiration

Dating back to the days of Italy's maritime history, Italian sailors would arrive home at the Sicilian port of Trapani after traveling through Asia. Northern Italians introduced the Sicilians to classic basil pesto, and the technique for grinding fresh ingredients into a velvety sauce. The Sicilians adapted this recipe into pesto Trapanese, using fresh tomatoes and almonds native to the region.

ILLYMISÙ

A reinterpretation of the classic Italian dessert, prepared with illy coffee and sponge cake; it contains plenty of mascarpone (35%) to make it even more creamy.

The celebrated dessert from the north east of Italy

The name Tiramisù ("pick me up") refers to the energizing ingredients used to make the dish, including eggs, mascarpone, coffee and cocoa.

APPLE TARTLET

A delicate Torta Paradiso with slices of Italian Golden Delicious apples, glazed with apricot jam.

Italy's favorite apples

First grown in the United States at the end of the 19th century, Golden Delicious apples are now the most widely cultivated and best loved apples in Italy. With their yellow skin and firm, sugary and fragrant flesh, they are ideal for preparing cakes.