



GROUP DINING & EVENTS

BENVENUTO!



MEET THE TEAM



CARLO SPLENDORINI
PARTNER / MIXOLOGIST



JOSEPH OFFNER
EXECUTIVE CHEF

Inspired by the casual elegance of coastal Italy, Bar Sprezzatura is a bustling lunch spot by day and aperitivo and cicchetti bar at night. Located in the heart of San Francisco's Financial District at One Maritime Plaza, this new concept is a partnership with notable mixologist Carlo Splendorini and The Mina Group.

Bar Sprezzatura showcases Splendorini's creative twist on the Italian classics complemented by a menu of Italian plates. Designed by Martin Brudnizki, Bar Sprezzatura is the ideal gathering place for friends and colleagues alike and is open Monday - Saturday at One Maritime Plaza.

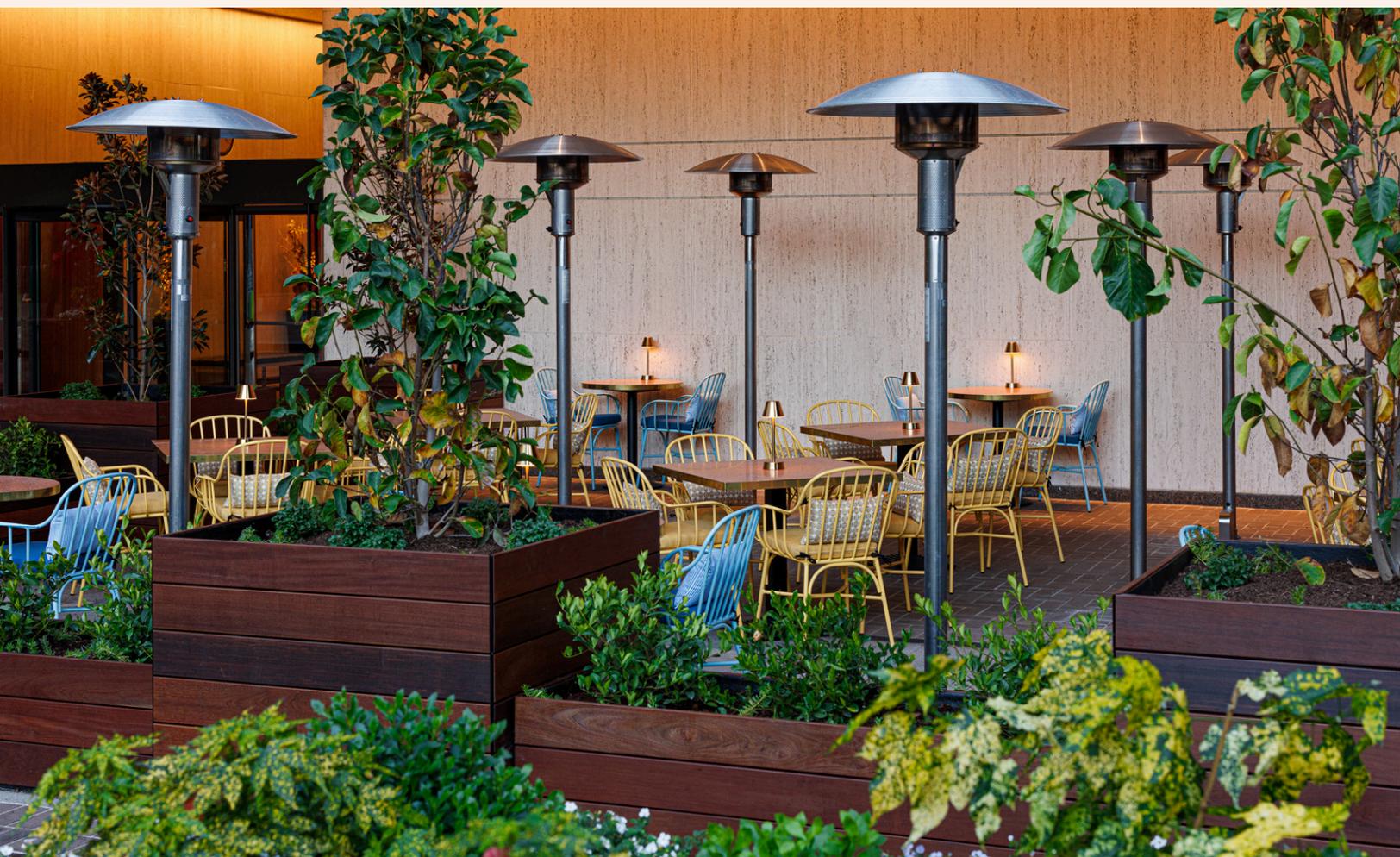


DINING ROOM & BAR





HEATED PATIO





CAPACITY

RESTAURANT

DINING ROOM: 78 BAR: 14 PATIO: 34

GROUP DINING

SEATED: 28 RECEPTION: 45

FULL BUYOUT RECEPTION

DINING ROOM & BAR: 200 PATIO: 60-70



MENUS

Savory snacks or small side dishes, typically served in Italian bars.

Priced per piece

CASTELVETRANO OLIVES	5
CAPRESE CICCHETTI.....	8
Mozzarella du Bufala, Balsamic Pearls, Tomato Sugo	
ACCUIGHE E UOVA 'DEVILED EGGS'.....	12
Scalia Anchovy + Marinated Sardines	
<i>Add Caviar Co. Trout Roe +12</i>	
BACCALÁ MANTECATO ALL'ARCO	9
Crunchy Vegetables, Parsley, Garlic	
FOREST FLOOR'	12
Porcini Sformato, Glazed Hen of the Woods	
Beech Mushroom Saor	
PULPO CICCHETTI.....	12
Avocado Crema, Salsa Verde, Calabrian Chili	
'STRACCI & CAVIAR'.....	21
Caviar Co. Caviar, Stracciatella, K & J Pear, Aspparagus, Cured Egg Yolk	
BROKAW AVOCADO.....	12
Meyer Lemon Gel, Opal Basil	
<i>Add Santa Barbara Uni +18</i>	
<i>Add Caviar Co. Reserve Caviar +24</i>	
<i>Add Dungeness Crab +9</i>	
MARKET OYSTERS	4.5
Chilled with Prosecco Mignonette	
GUANCIALE MEATBALLS 'POLPETTE DI PATRIZIO'.....	5.5

Large format for the table

SPREZZATURA CHOP.....	17
Fagioli di Lamon, Mortadella, Asiago Mezzano, Walnuts	

SALUMI E FORMAGGI

SALUMI PLATTER

21 | Priced per person

select three

PROSCUITTO

SAN DANIELE DOP

16 Months

CAPICOLA DI TOSCANA

FABRIQUE SMOKED DUCK BREAST

EMILIA-ROMAGNA SOPPRESSATA PICCANTE

LEONCINI PISTACCHIO MORTADELLA

FORMAGGI PLATTER

21 | Priced per person

select three

PARMIGIANO REGGIANO VACCHE ROSSO

24 months

PECORINO DI MONTALCINO FOSSA VENTURIO

18 months

PRIMO PECORA

10 months

GORGONZOLA DOP

TELEGGIO DOP

SALUMI E FORMAGGI

30 | Priced per person

CHEF'S SELECTION





PIZZA AL TAGLIO

PASSED OR STATION | 8 SLICES PER PIZZA

+MP add truffles

MORTADELLA

Pomegranate, Burrata, Pistachios

21

WHIPPED ARTICHOKE

Truffle Parmigiano, Rucola

22

MARGHERITA

Ramini Buffalo Mozzarella

20



PIATTI

choice of

DINNER | 3-Course Family Style

2 per course 62++ per person | 3 per course 72++ per person

PRIMO

HAWAIIAN BIG EYE TUNA CARPACCIO

Castelvetrano Olives
Preserved Tomato

PACIFIC AMBERJACK

Marcona Almond, Buttermilk
Vinaigrette, Cilantro, Smoked Trout Roe

ROASTED BEETS AND RADICCHIO DI
TREVISO

Campari Vinaigrette
Blood Orange, Robiola

LITTLE GEM

Brokaw Avocado, Snow Peas Soft Egg,
Pecorino Fossa

GUANCIALE MEATBALLS 'POLPETTE DI
PATRIZIO'

DOLCI

LAMILL ESPRESSO TIRAMISU

BUDINO DI RISO VIALONE NANO
Stracciatella, Biancolilla Olive Oil

PISTACHIO CAKE
Orange Marmalade, Pistachio Gelato

SECONDO

CARAMELLE DI ZUCCA

Koginut Squash Puree, Burro Bruno,
Walnut, 50 Year Saba, Vacche Rosse

AGNOLOTTI ALLA RICOTTA E
MORTADELLA

Iacopi Farms English Peas
Golden Chanterelle Mushrooms
Burro Fuso

BIGOLI FRESCHI

Liberty Duck Ragu
Orange, Clove

SCAMPI ALLA VENEZIANA

Red Shrimp, Vino Bianco
Lemon, Parsley

NORTHERN HALIBUT

Venetian Tapenade, Charred Lemon

MASAMI RANCH

WAGYU STRIP

Truffle Potato Purée, Rainbow Carrot,
Allstar Winter Squash, Beef Jus

+34pp supplement

+MP add truffles to any dish!

PIATTI

LUNCH | 3-Course Family Style

choice of

2 per course 62++ per person | 3 per course 72++ per person

PRIMO

HAWAIIAN BIG EYE TUNA
CARPACCIO
Castelvetrano Olives
Preserved Tomato

GUANCIALE MEATBALLS
'POLPETTE DI PATRIZIO'

DIRTY GIRL KALE 'CAESAR'
Farro, 'Caesar Dressing', Soft Egg,
Focaccia Crouton

SPREZZATURA 'CHOP'
Fagioli di Lamon, Mortadella
Prima Pecora, Walnut

SECONDO

RISOTTO ALLE VERDUE
Lobster Mushroom
English Peas, Pistachio
Add Shrimp +9pp
Add Guanciaiale +7pp

SCAMPI ALLA VENEZIANA
Red Shrimp, Vino Bianco
Lemon, Parsley

BIGOLI FRESCHI
Liberty Duck Ragu
Orange, Clove

NORTHERN HALIBUT
Olive Condimento, Charred Lemon
Cauliflower Purée

DOLCI

LAMILL ESPRESSO TIRAMISU

BUDINO DI RISO VIALONE NANO
Stracciatella, Biancolilla Olive Oil

PISTACHIO CAKE
Orange Marmalade, Pistachio Gelato

+MP add truffles to any dish!



BEVERAGE

PACCHETTO STANDARD

First Hour 60++ per person
Each Additional Hour 40++ per person

CHOICE OF

TWO SPECIALITY COCKTAILS
ONE SPRITZ

SPIRITS

NEW AMSTERDAM VODKA

NEW AMSTERDAM GIN

FLOR DE CAÑA 3Y RUM

PUEBLO VIEJO TEQUILA

BUFFALO TRACE BOURBON WHISKEY

SIETE MISTERIOS MEZCAL

MONKEY SHOULDER SCOTCH WHISKY

BIRRE

PERONI - Lager

MORETTI - Amber Lager

VINI

choice of one white

PINOT GRIGIO

Rottensteiner, Alto Adige, IT

CATARRATTO

Caruso & Minini, Sicily, IT

choice of one red

NERO D'AVOLA

Feudo Maccari 'Nere', Sicily, IT

SANGIOVESE

La Ragnaie, Tuscany, IT

add Santome Prosecco +10pp

beverages also available charged on consumption

PACCHETTO SUPERIORE

First Hour 75++ per person
Each Additional Hour 55++ per person

CHOICE OF

TWO SPECIALITY COCKTAILS

ONE SPRITZ

SPIRITS

VOGA VODKA

WILD SARDINIA GIN

BUMBU RUM

DON FULANO TEQUILA

EAGLE RARE BOURBON

OJO DE TIGRE MEZCAL

GLENFIDDICH SHERRY CASK SCOTCH WHISKY

BIRRE

MENABREA BIONDA - Blonde

FORT POINT "SFIZIO" - Italian Pilsner

VINI

white

GRECHETTO

Iacopo Paulucci, Umbria, IT

VERMENTINO

Mesa Giunco, Sardinia, IT

red

CHIANTI

Monsanto, Tuscany, IT

AGLIANICO

Cantina Del Taburno, Campania, IT

bubbles

GLERA

Santome Prosecco

Veneto, IT

IL COLLE

Rosé Prosecco

Veneto, IT

beverages also available charged on consumption

BIRRA E VINO

First Hour 45++ per person
Each Additional Hour 30++ per person

VINI

choice of two white

VERMENTINO

Mesa Giunco, Sardinia, IT

PINOT GRIGIO

Rottensteiner, Alto Adige, IT

CATARRATTO

Caruso & Minini, Sicily, IT

choice of two red

SANGIOVESE

La Ragnaie, Tuscany, IT

AGLIANICO

Cantina Del Taburno, Campania, IT

NERO D'AVOLA

Feudo Maccari 'Nere', Sicily, IT

bubbles

GLERA

Santome Prosecco

Veneto, IT

BIRRE

choice of two

PERONI - Lager

MORETTI - Amber Lager

BALADIN "L'IPPA" - IPA

IL COLLE

Rosé Prosecco

Veneto, IT

beverages also available charged on consumption

COCKTAILS SPREZZATURA

LIEVETANTE

Hangar One Buddha's Hand Vodka, Italicus, Cocchi Americano
Clarified Lime Juice, Lambrusco

SOLE DI AUTUNNO

Winter Spice Infused Don Fulano Blanco
Roasted Persimmon, Orange Apéritif
Bénédictine, Amaro Nonino, Lemon Soda

CAPTAIN BARRY

Buffalo Trace Bourbon, Bruichladdich Port Charlotte Spuma, Branca Menta
Montenegro, Lo-Fi Gentian Vermouth

CURATED CLASSICS

NEGRONI CLASSICO

Tanqueray Gin, Campari, Carpano Antica

NITRO ESPRESSO MARTINI

Ketel One Vodka, Galliano Ristretto, Chocolate Biscotti, LaMill Espresso
Porcini Mushroom

PAPER PLANE

Michter's Bourbon, Aperol, Amaro Nonino, Lemon

SPRITZ

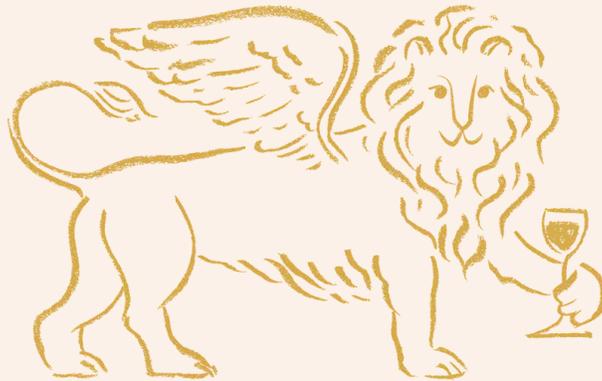
SPRITZ

The Classic! Aperol, Prosecco, Soda

LUCE VIOLA

St. Germain, Fino Sherry Manzanilla , Lemon Verbena
Butterfly Pea Tea, Soda, Prosecco

GRAZIE



BAR SPREZZATURA

ADDRESS

One Maritime Plaza
300 Clay St. #100
San Francisco, CA 94111

HOURS OF OPERATION

11am - 9pm Monday - Wednesday
11am - 10pm Thursday & Friday
4pm - 10pm Saturday

CONTACT

Shannon Gray
SGray@BarSprezzatura.com

STAY IN THE KNOW

 [@BarSprezzatura](https://www.instagram.com/BarSprezzatura) BarSprezzatura.com