

# PASTA TASTING MENU

## HALIBUT CRUDO

avocado, caper, serrano oil, castelvetrano, pistachio

## SAVORY PANNA COTTA

husk cherry, lemon agrumato, trout roe

## CACIO E PEPE ARANCINI

matsutake conserva, truffle pecorino

## BLACK TRUFFLE SFORMATO

crispy potato, truffle honey, parmigiano crema

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## TALEGGIO SCARPINOCC

parmigiano reggiano, aceto balsamico

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## FREGOLA SARDA

mussels, preserved lemon, gold beet, miso butter

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## TORTELLINI EN BRODO

tradizionale

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## DUCK CASONCELLI

sungold tomato, marinated eggplant, oregano

## ALEPPO SU PIZZOSU

braised duck leg, heirloom tomato, pecorino sardo, caponata

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## DARK CHOCOLATE BUDINO

espresso-caramel crema, sea salt

139 per person

70 wine pairing

full table participation is required

we donate 1% of sales to Zero Foodprint to support regenerative farming

6.5% charge is added to cover San Francisco restaurant mandates



# VEGETARIAN PASTA TASTING MENU

## AVOCADO

lemon cucumber, caper, serrano oil, pistachio, castelvetro

## HUSK CHERRY & STRACCIATELLA

stracciatella, lemon agrumato, basil

## CACIO E PEPE ARANCINI

matsutake conserva, truffle pecorino, black pepper

## BLACK TRUFFLE SFORMATO

crispy potato, truffle honey, parmigiano crema

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## TALEGGIO SCARPINOCC

aceto balsamico, parmigiano reggiano

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## FREGOLA SARDA

lobster mushroom, pecorino romano, cured egg yolk

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## MOREL TORTELLINI EN BRODO

chanterelle mushroom, stracciatella, parmigiano

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## EGGPLANT CASONCELLI

sungold tomato, marinated eggplant, oregano

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## ALEPPO SU PIZOSU

squash, heirloom tomato, pecorino sardo, caponata, pistachio

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## DARK CHOCOLATE BUDINO

espresso-caramel crema, sea salt

139 per person

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