



TO START

TODAY'S RICOTTA / 16

hoshigaki jam, sicilian olive oil,
sourdough tigelle

CHICORY SALAD / 17

caramelized whey, shinko pear, radish,
candied hazelnut, poppy seed crumble

CARROTS / 18

granny smith apple gremolata,
seasoned crème fraîche, puffed wild rice

AMBERJACK CRUDO / 22

fuyu persimmon, satsuma mandarin,
carrot, lemon drop chili

VEAL CARNE CRUDA / 23

black garlic aioli, pepita salsa macha,
crispy potato

CACIO E PEPE ARANCINI / 18

pecorino romano, calçot onion,
black pepper

PIZZA

FUNGHI / 28

maitake mushroom, treccione,
wasabini, honey

'NDUJA / 29

spicy pork sausage, san marzano, anchovy,
gaeta olive, caciocavallo, habanada pepper

PASTA

CELERY ROOT CORONE / 31

saffron, crescenza, parsnip, gold beet,
pistachio

SQUID INK CALAMARATA / 34

shrimp, san marzano tomato, chili,
makrut lime, fennel pollen pangrattato

TALEGGIO SCARPINOCC / 29

parmigiano reggiano, aceto balsamico

SHORT RIB CARMELLE / 33

fermented calçot, daikon,
horseradish crema

CHESTNUT MALTAGLIATI / 32

porcini mushroom, celery root, chives,
truffle pecorino

GARGANELLI / 32

veal, sundried tomato, butternut squash,
parmigiano

ENTREE

MT. LASSEN TROUT / 45

fennel, chanterelle, brown butter,
brodetto

DUCK BREAST / 47

treviso, parsnip, agrodolce,
miso bagna cauda

BREAD

JOSEY BAKER SOURDOUGH / 9

parmigiano reggiano cultured butter