

PASTA TASTING MENU

AMBERJACK CRUDO

fuyu persimmon, satsuma mandarin, carrot, lemon drop chili

TODAY'S RICOTTA

huckleberry jam, honeycomb, sourdough tigelle

CACIO E PEPE ARANCINI

calçot onion, pecorino romano, black pepper

BLACK TRUFFLE SFORMATO

crispy potato, truffle honey, parmigiano crema

SAFFRON CORZETTI

trout, whey, fine herbs, roe, sesame seed

SQUASH CAPPELLETTI

cocoa bean, salsa macha, husk cherry, brown butter

TORTELLINI EN BRODO

matsutake mushroom, fontina, warming spice oil

VEAL RAVIOLI

rye, rainbow chard, currant mostarda

ACORN ORECCHIETTE

veal, charred broccolini, calabrian chili, pecorino sardo

DARK CHOCOLATE BUDINO

espresso-caramel crema, sea salt



139 per person

65 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

fuyu persimmon, satsuma mandarin, carrot, lemon drop chili

TODAY'S RICOTTA

huckleberry jam, honeycomb, sourdough tigelle

CACIO E PEPE ARANCINI

calçot onion, pecorino romano, black pepper

BLACK TRUFFLE SFORMATO

crispy potato, truffle honey, parmigiano crema

SAFFRON CORZETTI

arrowhead cabbage, whey, fine herbs, sesame seed

SQUASH CAPPELLETTI

cocoa bean, salsa macha, husk cherry, brown butter

TORTELLINI EN BRODO

matsutake mushroom, fontina, warming spice oil

CELERY ROOT RAVIOLI

rainbow chard, currant mostarda

ACORN ORECCHIETTE

celery root soffrito, charred broccolini, chili, pecorino sardo

DARK CHOCOLATE BUDINO

espresso-caramel crema, sea salt

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