



TO START

TODAY'S RICOTTA / 16

honeycomb, sicilian olive oil,
sourdough tigelle

CHICORY SALAD / 17

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

CHARRED CAULIFLOWER / 18

point reyes toma, spring onion,
miso bagna cauda, pangrattato

AMBERJACK CRUDO / 22

mandarin, carrot, blood orange,
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, calabrian chili

PASTA

SQUASH TORTELLETTI / 31

cocoa bean, salsa macha, apple,
brown butter

TALEGGIO SCARPINOCC / 29

parmigiano reggiano, aceto balsamico

CHESTNUT MALTAGLIATI / 32

king trumpet, celery root, chive,
truffle pecorino

SPAGHETTI ALLA CHITARRA / 35

dungeness crab, beet, calçot, miso

DUCK CASONCELLI / 33

arrowhead cabbage, blood orange,
cauliflower, pinenuts

OREGANO FARFALLE / 34

veal & prosciutto polpettine, treviso,
parmigiano reggiano

ENTREE

MT. LASSEN TROUT / 45

fennel, chanterelle, brown butter,
brodetto

DUCK BREAST / 47

celery root, pomelo, frisee, pistachio

BREAD

JOSEY BAKER SOURDOUGH / 9

parmigiano reggiano cultured butter