



TO START

TODAY'S RICOTTA / 17

honeycomb, sicilian olive oil,
sourdough tigelle

LITTLE GEMS / 18

pistachio, fennel, avocado, fermented
green garlic, herbs

CHARRED CAULIFLOWER / 19

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

TUNA CRUDO / 23

english pea, buttermilk, wasabi,
dill vinegar

VEAL CARNE CRUDA / 24

black garlic aioli, pepita salsa macha,
crispy potato

KOSHIHIKARI ARANCINI / 19

artichoke fonduta, green garlic

PIZZA

FUNGI / 28

maitake mushroom, treccione,
mustard greens, honey

SALUMI / 29

pancetta, calabrian chili, san marzano,
broccolini, ricotta

PASTA

SOURDOUGH PANSOTTI / 30

collard green, salsa di noci, nettles

TALEGGIO SCARPINOCC / 29

parmigiano reggiano, aceto balsamico

BLACK TRUMPET CAMPANELLE / 33

yellowfoot, black garlic, lacinato kale,
caciotti

SPAGHETTI ALLA CHITARRA / 35

dungeness crab, beet, calçot, miso

DUCK CASONCELLI / 34

arrowhead cabbage, blood orange,
cauliflower, pinenuts

OREGANO FARFALLE / 34

veal & prosciutto polpettine, treviso,
parmigiano reggiano

ENTREE

MT. LASSEN TROUT / 44

fava leaf, caper, salmoriglio, lambrusco

PORK CHOP / 49

spigarello, bagna cauda, maple,
agrodolce

BREAD

JOSEY BAKER SOURDOUGH / 9

parmigiano reggiano cultured butter