



TO START

TODAY'S RICOTTA / 14

honeycomb, sicilian olive oil,
sourdough tigelle

LITTLE GEM SALAD / 17

pistachio, fennel, avocado, fermented
green garlic, herbs

CHARRED CAULIFLOWER / 18

point Reyes tomatillo, 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

GREEN GARLIC ARANCINI / 19

artichoke fonduta, spring allium

PIZZA

FUNGHI / 28

maitake mushroom, treccione,
mustard greens, honey

SALUMI / 27

pancetta, calabrian chili, san marza-
no, broccolini, ricotta

PASTA

SOURDOUGH PANSOTTI / 30

collard green, salsa di noci, nettles

TALEGGIO SCARPINOCC / 29

parmigiano reggiano, aceto balsamico

BLACK TRUMPET CAMPANELLE / 32

yellowfoot, lacinato kale, caciotti

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 / 44

fava leaf, caper, salmoriglio, lambrusco

DUCK BREAST / 47

celery root, pomelo, frisée, pistachio

BREAD

JOSEY BAKER SOURDOUGH / 8

parmigiano reggiano cultured butter