

# PASTA TASTING MENU

## TUNA CRUDO

english pea, buttermilk, wasabi, dill vinegar

## HAYWARD KIWI & STRACCIATELLA

daikon radish, sicilian olive oil

## GREEN GARLIC ARANCINI

artichoke fonduta, spring allium

## BLACK TRUFFLE SFORMATO

crispy potato, truffle honey, parmigiano crema

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## SAFFRON CORZETTI

trout, whey, fine herbs, roe, sesame seed

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## SUNCHOKE CJARSONS

smoked ricotta, sultana raisin, parsley

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## TORTELLINI EN BRODO

hedgehog mushroom, fontina, warming spice oil

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## VEAL RAVIOLI

rye, rainbow chard, currant mostarda

## ACORN ORECCHIETTE

veal, charred broccolini, calabrian chili, pecorino sardo

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## DARK CHOCOLATE BUDINO

espresso-caramel crema, sea salt



65 wine pairing

139 per person

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

## CARA CARA

mandarin, carrot, fermented jalapeño

## HAYWARD KIWI & STRACCIATELLA

daikon radish, sicilian olive oil

## GREEN GARLIC ARANCINI

artichoke fonduta, spring allium

## BLACK TRUFFLE SFORMATO

crispy potato, truffle honey, parmigiano crema

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## SAFFRON CORZETTI

arrowhead cabbage, whey, fine herbs, sesame seed

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## SUNCHOKE CJARSONS

smoked ricotta, sultana raisin, parsley

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## TORTELLINI EN BRODO

hedgehog mushroom, fontina, warming spice oil

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## CELERY ROOT RAVIOLI

rainbow chard, currant mostarda

## ACORN ORECCHIETTE

celery root soffritto, charred broccolini, chili, pecorino sardo

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## DARK CHOCOLATE BUDINO

espresso-caramel crema, sea salt

139 per person

65 wine pairing

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