



TO START

TODAY’S RICOTTA / 17

honeycomb, sicilian olive oil,
sourdough tigelle

TUNA CRUDO / 23

english pea, buttermilk, wasabi,
dill vinegar

LITTLE GEMS / 18

pistachio, fennel, avocado, fermented
green garlic, herbs

VEAL CARNE CRUDA / 24

black garlic aioli, pepita salsa macha,
crispy potato

ASPARAGUS ALLA CARBONARA / 20

spring onion, smoked butter, water-
cress

KOSHIHIKARI ARANCINI / 19

artichoke fonduta, green garlic

PIZZA

CAPRICCIOSA / 28

artichoke, buffalo mozzarella,
san marzano, beldi olive

SALSICCIA BIANCA / 29

fennel sausage, parmigiano,

PASTA

ENGLISH PEA AGNOLOTTI / 31

point reyes toma, pesto, pea leaf,
crème fraîche

SPAGHETTI ALLA CHITARRA / 35

dungeness crab, beet, calçot, miso

TALEGGIO SCARPINOCC / 30

parmigiano reggiano, aceto balsamico

VEAL RAVIOLI / 34

rye, rainbow chard, currant mostarda

BLACK TRUMPET CAMPANELLE / 33

yellowfoot, black garlic, lacinato kale,
caciotti

OREGANO FARFALLE / 34

pork sugo, treviso, parmigiano reggiano

ENTREE

MT. LASSEN TROUT / 44

fava, horseradish crema, spring allium

PORK CHOP / 49

spigarello, bagna cauda, maple,
agrodolce

BREAD

JOSEY BAKER SOURDOUGH / 8

parmigiano reggiano cultured butter

1% charge is added to
contribute to Zero Foodprint

6.5% charge is added to cover San Francisco
restaurant mandate charge

* The consumption of raw or
undercooked meat, poultry, shellfish
or eggs may increase your risk of
food-borne illness