TO START

mushroom arancini  roasted garlic aioli  12
winter chicories  carmelized whey, asian pear, pecorino & toasted sesame  14
marinated beets  pistachio crema, winter citrus, grilled ricotta salata & bronze fennel  17
burrata toast  josey bread, squash butter, pickled apple, pine nut & taggiasca olive tapenade  14

amberjack crudo  buddha's hand relish, pomelo & lemon drop pepper aioli  18
veal tartare  maitake conserva, tonnato, parmigiano & crispy sunchoke  18
hedgehog mushroom sformato  winter squash, pomegranate molasses, fuyu persimmon, brown butter & sage  18
smoked trout  citrus vinaigrette, watermelon radish, horseradish creme fraiche & dill  19

salumi board
coppa ∙ speck ∙ coppa di testa ∙ crispy pork trotters ∙ tuscan butter ∙ pine nut roman mustard ∙ pickles ∙ josey bread  24

PIZZA

margherita  san marzano, fior di latte, basil & extra virgin olive oil  17
fungi  mushroom, mozzarella di bufala, truffle pecorino & pickled calçot onion  24
carbonara  pancetta, brussels sprout, pecorino, black pepper & cured egg yolk  25
salsiccia  san marzano, pork sausage, treccione, beldi olive, oregano & calabrian chili  24

add ons: anchovy, arugula (+2) egg, pork sausage, mozzarella di bufala (+3)

PASTA

taleggio scarpinocc  parmagiano reggiano & aceto balsamico  21
kale pansotti  walnut pesto, marjoram & sicilian olive oil  23
black garlic & squash tortelloni  ricotta, marsala & sunflower seed  24
saffron spaghetti alla puttanesca  amberjack conserva, san marzano, olive & caper  24

josey baker country bread  extra virgin olive oil  5
cookbook: flour + water pasta  35
flour + water graphic tee  28

LARGE FORMAT
porchetta
smoked fingerling potatoes, arugula & apple mostarda  54

5% charge is added to cover San Francisco restaurant mandate charges
1% charge is added to contribute to Zero Food Print
*The consumption of raw or undercooked meat, poultry, shellfish or eggs may increase your risk of food-borne illness