

TO START

crispy pork trotters pickled kumquat & roasted garlic aioli	12	amberjack crudo charred blood orange, beet & pickled fresno chili relish	18
chicories caramelized whey, asian pear, pecorino & golden sesame	14	wagyu beef tartare maitake conserva, tonnato, parmigiano & crispy sunchoke	18
avocado & citrus kohlrabi, pistachio & calabrian chili	17	broccoli stem alla romana green garlic sfornato, boquerones & parmigiano frico breadcrumb	18
burrata toast josey bread, squash butter, pickled apple, pine nut & taggiasca olive tapenade	14	smoked trout citrus vinaigrette, watermelon radish, horseradish crème fraîche, trout roe & dill	19

PIZZA

margherita san marzano, fior di latte, basil & extra virgin olive oil	17	carbonara bacon, brussels sprout, pecorino, black pepper & cured egg yolk	25
bianco verde fava leaf, seasoned ricotta, castelvetro olive & mozzarella di bufala	24	salsiccia san marzano, pork sausage, treccione, beldi olive, oregano & calabrian chili	24

add ons: parmigiano reggiano, calabrian chili (+1)
anchovy, arugula, egg, pork sausage, mozzarella di bufala (+3)

PASTA

taleggio scarpinocc parmigiano reggiano & aceto balsamico	21	fennel pollen rigatoni pork sausage, charred broccoli & cerignola olive	25
kale pansotti walnut pesto, marjoram & sicilian olive oil	23	oregano farfalle smoked duck, squash, kale & pecorino	26
black garlic & squash tortelloni ricotta, marsala & sunflower seed	24	tagliatelle with veal ragu	27
saffron spaghetti alla puttanesca amberjack conserva, san marzano, olive & caper	24	 lamb shish barak pine nut, mint, pomegranate molasses & yogurt	28

10 year anniversary guest chef series #9 of 10
proceeds benefit Arab Resource Organizing Center

josey baker country bread
extra virgin olive oil 6

cookbook: flour + water pasta 35
flour + water graphic tee 28

LARGE FORMAT

roasted leg of lamb

castelvetro olive, saffron aioli &
fingerling potatoes

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