

ANTIPASTI

wild king salmon habanada pepper vinaigrette, castelvetroano & padron	18	bambi lettuces & baby kale rainbow carrot, pickled apple, balsamic vinaigrette & toasted pepitas	15
marinated golden beets walnut pesto, asian pear & poppyseed	16	roasted delicata squash jersey cow mozzarella, carrot top salsa verde, pickled kumquat & quinoa	18
tortellini en parmigiano brodo ricotta, roasted chanterelle & thyme	14		

PIZZA

margherita
san marzano, fior di latte,
basil & extra virgin olive oil
17

funghi
hen of the woods, delicata,
crescenza, pecorino & thyme
23

salsiccia
san marzano, pork sausage,
jersey cow mozzarella & castelvetroano
24

add ons: calabrian chili, parmigiano reggiano (+1)
egg, anchovy, arugula (+2) pork sausage (+3)

PASTA

taleggio scarpinocc aceto balsamico & parmigiano reggiano	22	toasted farro & parsnip lasagna taleggio, hen of the woods, braised kale & cipollini	24
meyer lemon & kuri squash cappelletti jalapeño, sunflower seed, pecorino toscano & coriander	23	porchetta triangoli huckleberry & pine nut relish, roasted eggplant & mint	26
chili fusilli veal bolognese	23		

add on: schiacciata olive oil flatbread with fennel pollen, oregano & chili 6

ENTREE

braised pork shoulder
umbrian lentils, pancetta, bagna cauda &
lemon drop hot sauce

37

DOLCI

chocolate budino espresso cream & sea salt	11
buttermilk panna cotta calamansi, plum grape, pistachio & marigold	13

MERCH

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

5% charge is added to cover San Francisco restaurant mandate charges

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

TASTING MENU \$65

(requires full table participation)

WINE FLIGHT \$35

wild king salmon

habanada pepper vinaigrette, castelvetroano & padron

Habanadas are heatless habaneros, hence the name haba-nada! The peppers still retain the fruity and floral flavors that make them famous.

marinated golden beets

walnut pesto, compressed asian pear & poppy seeds

asian pear is a general name given to many different varieties of pear native to Eastern Asia. We are using shinko pears, native to Japan, know for their rich & sweet quality.

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taleggio scarpinocc with aceto balsamico

the cheese & pasta traditions of Lombardy come together in the region's indigenous pasta shape- scarpinocc.

chili fusilli
veal bolognese

ragu bolognese, as the name suggests, is a classic meat pasta sauce from the town of Bologna. We simmer our veal bolognese low and slow for most of the day before serving it with chili fusilli.

toasted farro & parsnip lasagna

aleggio, hen of the woods, braised kale & cipollini

Toasted farro is used to flavor the pasta sheets in this lasagna. Dry farro is toasted until the grain develops a dark color, which gives it a nutty taste. We then grind it into farro flour.

schacciata
olive oil flatbread with chili & oregano

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chocolate budino
with espresso cream & sea salt

A flour+water guest favorite since we first opened in May of 2009

roasted delicata squash

jersey cow mozzarella, carrot top salsa verde,
pickled kumquat & quinoa

Jersey cow dairy has a higher fat content, which creates a richer, more flavorful mozzarella. Our jersey cow mozzarella comes from Double 8 Dairy in Petaluma.

marinated golden beets

walnut pesto, compressed asian pear & poppy seeds

asian pear is a general name given to many different varieties of pear native to Eastern Asia. We are using shinko pears, native to Japan, know for their rich & sweet quality.

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aleggio scarpinocc with aceto balsamico

the cheese & pasta traditions of Lombardy come together in the region's indigenous pasta shape- scarpinocc.

chili fusilli
mushroom bolognese

We've taken the traditional ragu bolognese recipe and replaced the meat with roasted and chopped mushrooms. The sauce simmers low and slow for most of the day before being served with chili fusilli.

toasted farro & parsnip lasagna

aleggio, hen of the woods, braised kale & cipollini

Toasted farro is used to flavor the pasta sheets in this lasagna. Dry farro is toasted until the grain develops a dark color, which gives it a nutty taste. We then grind it into farro flour.

schacciata
olive oil flatbread with chili & oregano

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chocolate budino
with espresso cream & sea salt

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(regular)

(vegetarian)