

COMPLETE DINNER \$45

dinner for 1

wild king salmon with habanada vinaigrette,  
castelvetrano & padron

marinated beets with walnut pesto & poppyseed

chili fusilli with veal bolognese

toasted farro & parsnip lasagna with kale,  
hen of the woods & cipollini

schacciata with fennel pollen, chili & oregano

buttermilk panna cotta with pluot curd & pistachio

vegetarian dinner for 1

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

marinated beets with walnut pesto & poppyseed

chili fusilli with mushroom bolognese

toasted farro & parsnip lasagna with kale,  
hen of the woods & cipollini

schacciata with fennel pollen, chili & oregano

buttermilk panna cotta with pluot curd & pistachio

ANTIPASTI

marinated golden beets 16  
walnut pesto, asian pear & poppyseed

bambi lettuces & baby kale 15  
roasted delicata, pickled apple,  
balsamic vinaigrette & toasted pepitas

wild king salmon 18  
habanada pepper vinaigrette, castelvetrano &  
padron

roasted delicata squash 18  
jersey cow mozzarella, carrot top salsa verde,  
pickled kumquat & quinoa

PASTA

meyer lemon & red kuri cappelletti 23  
jalapeño, sunflower seed, pecorino toscano &  
coriander

toasted farro & parsnip lasagna 24  
taleggio, hen of the woods, braised kale & cipollini

chili fusilli 23  
veal bolognese

porchetta triangoli 26  
huckleberry & pine nut relish, roasted eggplant &  
mint

ENTREE

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

37

DOLCI

buttermilk panna cotta 13  
plum grape, pistachio, citrus marigold

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