

### COMPLETE DINNER \$45

#### dinner for 1

delicata squash with jersey cow mozzarella,  
carrot hummus, kumquat & quinoa  
marinated beets with walnut pesto & poppyseed  
strozzapreti with veal sausage ragu  
toasted farro & parsnip lasagna with kale,  
hen of the woods & cipollini  
schacciata with fennel pollen, chili & oregano  
almond milk panna cotta, persimmon & amaretti

#### vegetarian dinner for 1

delicata squash with jersey cow mozzarella,  
carrot hummus, kumquat & quinoa  
marinated beets with walnut pesto & poppyseed  
strozzapreti with mushroom ragu  
toasted farro & parsnip lasagna with kale,  
hen of the woods & cipollini  
schacciata with fennel pollen, chili & oregano  
almond milk panna cotta, persimmon & amaretti

### ANTIPASTI

little gems & baby kale 15  
roasted delicata, pickled apple,  
balsamic vinaigrette & toasted pepitas

roasted delicata squash 16  
jersey cow mozzarella, carrot hummus,  
kumquat vinaigrette & crunchy quinoa

marinated golden beets 16  
walnut pesto, asian pear & poppyseed

parmigiano sformato 16  
roasted romanesco, baby tokyo turnip,  
brassica relish & sourdough breadcrumb

### STROMBOLI

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

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

### PASTA

taleggio scarpinocc 22  
aceto balsamico & parmigiano reggiano

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

strozzapreti verde 23  
veal sausage ragu

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

duck raviolini 26  
orange, wood oven-roasted chanterelle mushroom  
& chile

### DOLCI

almond milk panna cotta 10  
orange marmalade, fuyu persimmon &  
amaretti cookie

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

### ENTREE

braised pork shoulder  
umbrian lentils, pancetta, bagna cauda &  
lemon drop hot sauce  
37

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

**roasted delicata squash**

**jersey cow mozzarella, carrot hummus,  
kumquat vinaigrette & crunchy 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.*

*featured purveyor: @double8dairy*

**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, known for their rich and sweet quality.*

*featured purveyor: @korchards*

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**strozzapreti verde**

**veal sausage ragu**

*We simmer our veal sausage ragu low and slow for most of the day before serving it with strozzapreti that has been flavored with kale.*

*featured purveyor: @rossottiranch*

**toasted farro & parsnip lasagna**

**taleggio, 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.*

*featured purveyor: @tenbrinkfarmsandvineyard*

**schacciata: olive oil flatbread with chili & oregano**

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**almond milk panna cotta**

**orange marmalade, fuyu persimmon & amaretti cookie**

*Amaretti cookies are almond cookies native to Saronno, Italy.*

*featured purveyor: @korchards*

**roasted delicata squash**

**jersey cow mozzarella, carrot hummus,  
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**strozzapreti verde**

**mushroom ragu**

*We simmer our mushroom ragu low and slow for most of the day before serving it with strozzapreti that has been flavored with kale.*

*featured purveyor: @conniegreenwineforest*

**toasted farro & parsnip lasagna**

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