

PASTA TASTING MENU

PASTA CHIP

cacio e pepe dip

AMBERJACK CRUDO

sea buckthorn, blood orange, pistachio, oro blanco, fennel

CALÇOT ARANCINI

beet top kimchi aioli, pickled green garlic

BLACK TRUFFLE SFORMATO

potato crumb, parmigiano crema

TALEGGIO SCARPINOCC

parmigiano reggiano, aceto balsamico

ALEPPO CORZETTI

dungeness crab, golden beet, fava bean, preserved lemon

TORTELLINI EN BRODO

tradizionale

CACAO ANOLINI

veal, coffee jus, pistachio salsa macha

VRACHE DI MULO

coffee braised veal, savoy cabbage, whey, parmigiano

DARK CHOCOLATE BUDINO

espresso caramel cream, sea salt

135 per person

65 wine pairing

full table participation is required

1% charge is added to contribute to Zero Foodprint

6.5% charge is added to cover San Francisco restaurant mandates



VEGETARIAN TASTING MENU

PASTA CHIP

cacio e pepe dip

GWEN AVOCADO

sea buckthorn, blood orange, pistachio, oro blanco, fennel

CALÇOT ARANCINI

beet top kimchi aioli, pickled green garlic

BLACK TRUFFLE SFORMATO

potato crumb, parmigiano crema

TALEGGIO SCARPINOCC

aceto balsamico, parmigiano reggiano

ALEPPO CORZETTI

artichoke, charred brassica, golden beet, fava bean,
preserved lemon

BLACK TRUMPET TORTELLINI

celery root, douglas fir

MOREL ANOLINI

yellowfoot, mushroom jus, pistachio salsa macha

VRACHE DI MULO

wild mushroom ragu, savoy cabbage, whey, parmigiano

DARK CHOCOLATE BUDINO

espresso caramel cream, sea salt

135 per person

65 wine pairing

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PLANT BASED MENU

LITTLE GEMS / 16

pink lady apple, citrus, sourdough breadcrumb

HASS AVOCADO / 17

sea buckthorn, preserved blood orange, pistachio, oro blanco

CALABRESE PIZZA / 24

tomato, capers, calabrian chili, garlic, oregano, black olive

ALEPPO STROZZAPRETI / 25

charred brassicas, fava beans, san marzano, breadcrumbs

SAFFRON Malfadine / 25

black trumpet ragu, green garlic, charred cabbage, english peas

CARDAMOM BLOOD ORANGE SORBETTO / 13

citrus segments, agrumato



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