

# PASTA TASTING MENU

## **BUTTERMILK PANNA COTTA**

english peas, asparagus, fava beans

## **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

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## **TALEGGIO SCARPINOCC**

parmigiano reggiano, aceto balsamico

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## **ALEPPO CORZETTI**

dungeness crab, golden beet, fava bean, preserved lemon

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## **TORTELLINI EN BRODO**

tradizionale

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## **CACAO ANOLINI**

veal, coffee jus, pistachio salsa macha

## **VRACHE DI MULO**

coffee braised veal, savoy cabbage, whey, parmigiano

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## **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

## ASPARAGUS

english peas, fava beans, herb buttermilk dressing

## HASS 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

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## TALEGGIO SCARPINOCC

aceto balsamico, parmigiano reggiano

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## ALEPPO CORZETTI

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

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## TORTELLINI EN BRODO

chantarelle, morel, douglas fir

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## MOREL ANOLINI

chantarelle, mushroom jus, pistachio salsa macha

## VRACHE DI MULO

wild mushroom ragu, savoy cabbage, whey, parmigiano

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## 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

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## CALABRESE PIZZA / 24

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

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## ALEPPO STROZZAPRETI / 25

charred brassicas, fava beans, san marzano, breadcrumbs

## SAFFRON Malfadine / 25

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

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## CARDAMOM BLOOD ORANGE SORBETTO / 13

citrus segments, agrumato

