



TO START

TODAY'S RICOTTA / 16

honeycomb, sicilian olive oil,
sourdough tigelle

CHICORY SALAD / 17

caramelized whey, shinko pear,
candied hazelnut, poppy seed crumble

CARROTS / 18

pink lady apple gremolata,
seasoned crème fraîche, puffed wild rice

AMBERJACK CRUDO / 22

mandarin, carrot, blood orange
lemon drop chili

VEAL CARNE CRUDA / 23

black garlic aioli, pepita salsa macha,
crispy potato

CACIO E PEPE ARANCINI / 18

pecorino romano, calçot onion,
black pepper

PIZZA

FUNGHI / 28

maitake mushroom, treccione,
wasabini, honey

'NDUJA / 29

spicy pork sausage, san marzano, anchovy,
gaeta olive, caciocavallo, calabrian chili

PASTA

CELERY ROOT CORONE / 31

saffron, crescenza, parsnip, gold beet,
pistachio

TALEGGIO SCARPINOCC / 29

parmigiano reggiano, aceto balsamico

CHESTNUT MALTAGLIATI / 32

matsutake, celery root, chive, truffle
pecorino

SPAGHETTI ALLA CHITARRA / 35

dungeness crab, beet, calçot, miso

DUCK CASONCELLI / 33

arrowhead cabbage, blood orange,
cauliflower, pinenuts

GARGANELLI / 34

veal, sundried tomato, butternut squash,
parmigiano

ENTREE

MT. LASSEN TROUT / 45

fennel, chanterelle, brown butter,
brodetto

DUCK BREAST / 47

treviso, parsnip, agrodolce,
miso bagna cauda

BREAD

JOSEY BAKER SOURDOUGH / 9

parmigiano reggiano cultured butter