



TO START

TODAY’S RICOTTA / 17

honeycomb, sicilian olive oil,
sourdough tigelle

LITTLE GEMS / 18

pistachio, fennel, avocado, fermented
green garlic, herbs

ASPARAGUS ALLA CARBONARA / 20

spring onion, smoked butter, watercress

TUNA CRUDO / 23

english pea, buttermilk, wasabi,
dill vinegar

VEAL CARNE CRUDA / 24

black garlic aioli, pepita salsa macha,
crispy potato

KOSHIHIKARI ARANCINI / 19

artichoke fonduta, green garlic

PIZZA

CAPRICCIOSA / 28

artichoke, buffalo mozzarella,
san marzano, beldi olive

SALSICCIA BIANCA / 29

fennel sausage, parmigiano,
treccione, arugula

PASTA

ENGLISH PEA AGNOLOTTI / 31

point reyes toma, pesto, pea leaf,
crème fraîche

TALEGGIO SCARPINOCC / 30

parmigiano reggiano, aceto balsamico

SPAGHETTI ALLA CHITARRA / 35

dungeness crab, beet, calçot, miso

RAMP CARMELLE / 35

veal, tokyo turnip, parmigiano

BLACK TRUMPET CAMPANELLE / 33

chanterelle, black garlic, lacinato kale,
caciotti

ALEPPO FUSILLI / 33

pork sugo, broccolini, sundried tomato,
calabrian chili

ENTREE

MT. LASSEN TROUT / 44

fava, horseradish crema, spring allium

PORK CHOP / 49

spigarello, bagna cauda, maple,
agrodolce

BREAD

JOSEY BAKER SOURDOUGH / 9

parmigiano reggiano cultured butter