

TASTING MENU

TUNA CRUDO

english pea, buttermilk, wasabi, dill vinegar

FAVA BEANS

fava leaf pesto, green garlic, mint

GRILLED ASPARAGUS ALLA CARBONARA

spring onion, smoked butter, watercress

KOJI BUCATINI

spring allium ragu, pink peppercorn,
three cornered leek miso, caciotti

ASPARAGUS + MASCARPONE DOPPIO

preserved lemon, pea shoots, hazelnut

LOBSTER CANNELLONI

paprika, urfa bechamel, marsala, smoked shallot

TORTELLINI EN BRODO

mortadella, oregano, pancetta fat

PORK BELLY + SCALLOP

ramps, favas, agrodolce, rhubarb mostarda

DARK CHOCOLATE BUDINO

espresso-caramel crema, sea salt



65 wine pairing

139 per person

full table participation is required

we donate 1% of sales to Zero Foodprint to support regenerative farming

6.5% charge is added to cover San Francisco restaurant mandates

VEGETARIAN TASTING MENU

HAAS AVOCADO

english pea, buttermilk, wasabi, dill vinegar

FAVA BEANS

fava leaf pesto, green garlic, mint

GRILLED ASPARAGUS ALLA CARBONARA

spring onion, smoked butter, watercress

KOJI BUCATINI ALLA CHITARRA

spring allium ragu, pink peppercorn,
three cornered leek miso, caciotti

ASPARAGUS + MASCARPONE DOPPIO

preserved lemon, pea shoots

CELERY ROOT CANNELLONI

paprika, urfa bechamel, mushroom, marsala, smoked shallot

CORONE EN BRODO

ricotta, spring onion broth, warming spice oil

GRILLED MAITAKES

ramps, favas, charred spring onion salsa verda

DARK CHOCOLATE BUDINO

espresso-caramel crema, sea salt

139 per person

65 wine pairing



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