



TO START

TODAY’S RICOTTA / 17

honeycomb, sicilian olive oil,
sourdough tigelle

FIG + ARUGULA / 19

adriatic and black mission, pistachio,
green strawberry, fennel, caciottì

SUMMER SQUASH / 19

calabrian chili crunch, egg yolk jam,
gouda crema

HALIBUT CRUDO / 22

melon, cucumber, avocado, habanero

HEIRLOOM TOMATO / 22

pine nut, parmigiano reggiano, basil,
husk cherry vinaigrette

KOSHIHIKARI ARANCINI / 19

shishito fonduta, pickled pepper,
nasturtium

PIZZA

MAIS / 28

blistered corn, crescenza fonduta,
shishito pepper, treccione, basil

POMODORO / 29

sungold tomato, miso bagna cauda,
peperonata, buffalo mozzarella

PASTA

CORN MEAL SACHETTI / 30

huitlacoche, yellow corn,
ricotta salata, mint

BLACK PEPPER BUCATINI / 27

cacio e pepe, summer squash,
szechuan peppercorn

TALEGGIO SCARPINOCC / 30

parmigiano reggiano, aceto balsamico

SAFFRON SORPRESE / 33

manila clam, garlic scape, crispy pork

SMOKED DUCK AGNOLOTTI / 32

early girl tomato, taggiasca xo,
oregano breadcrumb

BASIL GARGANELLI / 33

pork sugo, romano beans, calabrian
chili, pecorino sardo

ENTREE

KING SALMON / 43

acqua pazza, cherry tomato, fennel,
calabrian chili, blood orange

DUCK BREAST / 46

nectarine, summer squash, agrodolce

BREAD

JOSEY BAKER SOURDOUGH / 8

parmigiano reggiano cultured butter

FLOUR+WATER PASTA
COOKBOOK

/ 35

1% charge is added to
contribute to Zero Foodprint

6.5% charge is added to cover San Francisco
restaurant mandate charge

* The consumption of raw or
undercooked meat, poultry, shellfish
or eggs may increase your risk of
food-borne illness