



TO START

TODAY’S RICOTTA / 17

honeycomb, sicilian olive oil,
sourdough tigelle

FIG + ARUGULA / 19

pistachio, red onion, fennel, caciottì

SUMMER SQUASH / 19

calabrian chili crunch, egg yolk jam,
toma 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 / 31

huitlacoche, yellow corn,
ricotta salata, mint

SQUID INK CAVATELLI / 32

octopus, tasso ham, early girl tomato,
chili, persian lime

BLACK PEPPER BUCATINI / 30

lobster mushroom, smoked carbonara,
uovo

RYE RAVIOLINI / 33

pastrami, mustard green, horseradish

TALEGGIO SCARPINOCC / 30

parmigiano reggiano, aceto balsamico

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 / 9

parmigiano reggiano cultured butter

FLOUR+WATER PASTA COOKBOOK
/ 35

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

we donate 1% of sales to Zero Foodprint to
support regenerative farming.
learn more at zerofoodprint.org

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