

TASTING MENU

HALIBUT CRUDO

melon, cucumber, avocado, habanero

CORN SFORMATO

shishito, crispy potato, honey, balsamico

SQUASH BLOSSOM

sourdough tempura, smoked early girl

DULSE SEAWEED RIGATONI

sea urchin, fennel dashi, squid ink breadcrumb, chive

EGGPLANT CORONE

smoked ricotta, hazelnut, currant

CAPPELLACCI DEI BRIGANTE

peperonata, guanciale, early girl tomato

TORTELLINI IN BRODO

rabbit, tomato, genovese basil

QUAIL

jimmy nardello romesco, wasabini mustard, agrodolce

CHOCOLATE BUDINO

espresso-caramel crema, sea salt



139 per person
65 wine pairing

full table participation is required

1% charge is added to contribute to Zero Foodprint

A 6.5% charge is added to cover SF restaurant mandates fees

VEGETARIAN TASTING MENU

CELTUCE

melon, cucumber, avocado, habanero

CORN SFORMATO

shishito, crispy potato, honey, balsamico

SQUASH BLOSSOM

sourdough tempura, smoked early girl

DULSE SEAWEED RIGATONI

miso, fennel dashi, sourdough breadcrumb, chive

EGGPLANT CORONE

smoked ricotta, hazelnut, currant

CAPPELLACCI DEI BRIGANTE

peperonata, lobster mushroom, early girl tomato

TORTELLINI IN BRODO

yellow corn, tomato, genovese basil

EGGPLANT

jimmy nardello romesco, wasabini mustard, agrodolce

CHOCOLATE BUDINO

espresso-caramel crema, sea salt



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