



TO START

TODAY’S RICOTTA / 17

honeycomb, sicilian olive oil,
sourdough tigelle

FIG + ARUGULA / 21

pistachio, red onion, fennel, caciottì

ROASTED SQUASH / 19

egg yolk jam, calabrian chili crunch,
toma crema

HALIBUT CRUDO / 22

melon, cucumber, avocado, habanero

MATSUTAKE CARPACCIO / 22

black garlic aioli, purple radish,
smoked yuba, hemp seed

KOSHIHIKARI ARANCINI / 19

shishito fonduta, pickled pepper,
nasturtium

PIZZA

POMODORO / 29

sungold tomato, miso bagna cauda,
peperonata, buffalo mozzarella

TOSCANO BIANCO / 29

guanciale, treccione, spigarello,
shelling bean

PASTA

ROW 7 KOGINUT CARAMELLE / 32

young ginger, pineapple sage, brown butter

SQUID INK CAVATELLI / 32

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

BLACK PEPPER BUCATINI / 30

lobster mushroom, smoked carbonara, uovo

5-SPICE DUCK RAVIOLINI / 33

pluot mostarda, sesame pangrattato,
scallion

TALEGGIO SCARPINOCC / 30

parmigiano reggiano, aceto balsamico

GRANO ARSO ORECCHIETTE / 33

veal, smoked celery root soffrito,
horseradish

ENTREE

KING SALMON / 43

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

DRY AGED VEAL / 60

kale, kojunut, agrodolce

BREAD

JOSEY BAKER SOURDOUGH / 9

parmigiano reggiano cultured butter