

PASTA 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

prosciutto, sekka hills evoo, parmigiano

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

A 6.5% charge will be added to cover SF restaurant mandates fees.

VEGETARIAN PASTA TASTING MENU

CELTUCE

melon, cucumber, avocado, habanero

CORN SFORMATO

shishito, crispy potato, honey, balsamico

SQUASH BLOSSOM

sourdough tempura, smoked early girl

DULSE SEAWEEED 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

porcini, nettle, parmigiano

EGGPLANT

polenta, roma tomato, sage

CHOCOLATE BUDINO

espresso-caramel crema, sea salt



139 per person
65 wine pairing

full table participation is required

A 6.5% charge will be added to cover SF restaurant mandates fees.