

PASTA TASTING MENU

YELLOWFIN TUNA

apple, meyer lemon aioli, sunchoke, kumquat

CAULIFLOWER SFORMATO

parmigiano crema, balsamico, black truffle

BROCCOLINI

pine nut, stracciatella, oregano, piccata

Lebeau-Batiste, Chardonnay Blend, 'Tradition', Champagne, France NV

ALEPPO LUMACHE

dungeness crab, kombu, fennel, potato

Palmento Costanzo, Carricante, Etna, Sicily, Italy '24

KOGINUT CARMELLE

young ginger, sage, brown butter

MINT FUNGHETTI

black trumpet ragu, caciotti

Paul Prieur, Pinot Noir Rosé, 'Perpetuel', Sancerre, Loire, France NV

TORTELLINI IN BRODO

prosciutto, evoo, parmigiano

Weingut Niklas, Schiava, Alto Adige, Italy '24

PORK CHEEKS

gremolata, polenta, radish, miso bagna cauda

Bolsignano, Sangiovese, Brunello di Montalcino, Tuscany, Italy '19

CHOCOLATE BUDINO

espresso-caramel crema, sea salt

Fred Jerbis, Vermut, Friuli, Italy NV

139 per person

69 wine pairing



full table participation is required

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

VEGETARIAN PASTA TASTING MENU

RED BEETS

apple, meyer lemon aioli, sunchoke, kumquat

CAULIFLOWER SFORMATO

parmigiano crema, balsamico, black truffle

BROCCOLINI

pine nut, stracciatella, oregano, piccata

Lebeau-Batiste, Chardonnay Blend, 'Tradition', Champagne, France NV

ALEPPO LUMACHE

salsify, kombu, fennel, potato

Palmento Costanzo, Carricante, Etna, 'Mofete', Sicily, Italy '24

KOGINUT CAMELLE

young ginger, sage, brown butter

MINT FUNGHETTI

black trumpet ragu, caciotti

Paul Prieur, Pinot Noir Rosé, 'Perpetuel', Sancerre, Loire, France NV

TORTELLINI EN BRODO

celery root, nettle, parmigiano

Weingut Niklas, Schiava, Alto Adige, Italy '24

KING TRUMPET

gremolata, polenta, radish, miso bagna cauda

Bolsignano, Sangiovese, Brunello di Montalcino, Tuscany, Italy '19

CHOCOLATE BUDINO

espresso-caramel crema, sea salt

Fred Jerbis, Vermut, Friuli, Italy NV

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