

# PASTA TASTING MENU

## AMBERJACK CRUDO

kombu, radish, fennel, cara cara ponzu, sorrel

## ARTICHOKE SFORMATO

nettle crema, green garlic, parmigiano

## GRILLED ASPARAGUS

kohlrabi, brown butter, breadcrumb, cured egg yolk

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

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## SAFFRON SORPRESE

mussel escabeche, ramps, chili

*I Custodi, Carricante, 'Aedes', Etna, Sicily, Italy '24*

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## CARROT AGNOLOTTI

crispy quinoa, harissa butter, mint

## PEA LEAF CAVATELLI

snap pea, horseradish, point Reyes tomatillo

*Stagiaire, Pinot Noir Rosé, 'Dreams on Layaway', California '24*

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## TORTELLINI IN BRODO

prosciutto, parmigiano, olive oil

*Weingut Niklas, Schiava, Alto Adige, Italy '24*

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## HEN INVOLTINI

'nduja, shaved fennel, english pea, caramelized onion

*Ayunta, Nerello Mascalese, 'Navigabile', Etna, Sicily, Italy '19*

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## 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

## AVOCADO

kombu, radish, fennel, cara cara ponzu, sorrel

## ARTICHOKE SFORMATO

nettle crema, green garlic, parmigiano

## GRILLED ASPARAGUS

kohlrabi, brown butter, breadcrumb, cured egg yolk

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

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## SAFFRON SORPRESE

kombu miso, fingerling potato, ramps, chili

*I Custodi, Carricante, 'Aedes', Etna, Sicily, Italy '24*

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## CARROT AGNOLOTTI

crispy quinoa, harissa butter, mint

## PEA LEAF CAVATELLI

snap pea, horseradish, point Reyes tomatillo

*Stagiaire, Pinot Noir Rosé, 'Dreams on Layaway', California '24*

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## TORTELLINI IN BRODO

celery root, nettle, parmigiano

*Weingut Niklas, Schiava, Alto Adige, Italy '24*

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## MAITAKE

shaved fennel, wild arugula, english pea, caramelized onion

*Ayunta, Nerello Mascalese, 'Navigabile', Etna, Sicily, Italy '19*

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## CHOCOLATE BUDINO

espresso-caramel crema, sea salt

*Fred Jerbis, Vermut, Friuli, Italy NV*

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139 per person

69 wine pairing



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