

# PASTA TASTING MENU

## HALIBUT CRUDO

cucumber, stone fruit, serrano, coriander

## SUMMER SQUASH SFORMATO

shishito crema, tomato honey, parmigiano

## POLE BEANS

burrata, smoked tomato, miso bagna cauda

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

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## SEAWEED CORZETTI

razor clam, green tomato, genovese basil

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

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## TORTELLINI IN BRODO

eggplant, crescenza, tomato water

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

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## PORCHETTA AGNOLOTTI

jimmy nardello, oregano, garlic pangrattato

## BLACK PEPPER TONNARELLI

poblano, corno di toro, romesco verde

*Sanguineto I & II, Sangiovese, Rosso di Montepulciano, Tuscany, Italy '24*

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## PORK BELLY & SCALLOP

stone fruit, agrodolce, summer greens

*Granville, Pinot Noir, 'Basalt', Willamette Valley, Oregon '24*

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## CHOCOLATE BUDINO

caramel espresso crema, sea salt

*Fred Jerbis, Vermut, Friuli, Italy NV*

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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

## CELTUCE

cucumber, stone fruit, serrano, coriander

## SUMMER SQUASH SFORMATO

shishito crema, tomato honey, parmigiano

## POLE BEANS

burrata, smoked tomato, miso bagna cauda

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

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## SEAWEED CORZETTI

rainbow chard, green tomato, genovese basil

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

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## TORTELLINI IN BRODO

eggplant, crescenza, tomato water

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

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## CORN AGNOLOTTI

jimmy nardello, oregano, garlic pangrattato

## BLACK PEPPER TONNARELLI

poblano, corno di toro, romesco verde

*Sanguineto I & II, Sangiovese, Rosso di Montepulciano, Tuscany, Italy '24*

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## CHANTERELLE MUSHROOM

stone fruit, agrodolce, summer greens

*Granville, Pinot Noir, 'Basalt', Willamette Valley, Oregon '24*

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## CHOCOLATE BUDINO

caramel espresso 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