

PASTA TASTING MENU

BLUEFIN CRUDO

bottarga, muscat grape, chive

SUMMER SQUASH SFORMATO

shishito crema, tomato honey, parmigiano

POLE BEANS

burrata, smoked tomato, miso bagna cauda

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

SEAWEED CORZETTI

razor clam, green tomato, genovese basil

I Custodi, Carricante, 'Ante', Etna, Sicily, Italy '21

TORTELLINI IN BRODO

eggplant, crescenza, tomato water

Vignetti Vumbaca, Gaglioppo Rosé, 'Ciro,' Calabria, Italy '25

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

PORK BELLY & SCALLOP

stone fruit, agrodolce, summer greens

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

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

VEGETARIAN PASTA TASTING MENU

AVOCADO

cured egg yolk, muscat grape, chive

SUMMER SQUASH SFORMATO

shishito crema, tomato honey, parmigiano

POLE BEANS

burrata, smoked tomato, miso bagna cauda

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

SEAWEED CORZETTI

rainbow chard, green tomato, genovese basil

I Custodi, Carricante, 'Ante', Etna, Sicily, Italy '21

TORTELLINI IN BRODO

eggplant, crescenza, tomato water

Vignetti Vumbaca, Gaglioppo Rosé, 'Ciro', Calabria, Italy '25

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

CHANTERELLE MUSHROOM

stone fruit, agrodolce, summer greens

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

CHOCOLATE BUDINO

caramel espresso crema, sea salt

Fred Jerbis, Vermut, Friuli, Italy NV

139 per person

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