TO START

TODAY'S RICOTTA / 18
honeycomb, sicilian olive oil, sourdough tigelle

POLE BEANS / 21
burrata, smoked tomato, miso bagna cauda

KOSHIHIKARI ARANCINI / 19
eggplant, smoked mozzarella, tomato, basil

BLUEFIN CRUDO / 22
bottarga, muscat grape, chive

LITTLE GEM LETTUCES / 18
tahini vinaigrette, pecorino sardo, toasted sesame

HEIRLOOM TOMATOES / 22
pluot, shiso, genovese basil, sourdough

PIZZA

PUTTANESCA / 28
tomato, castelvetrano, caper, chili, boquerones

MARGHERITA / 24
tomato, fior di latte, basil

SALSICCIA BIANCA / 29
pork sausage, broccoli rabe, caciocavallo, guindilla peppers

PASTA

CORN CAPPELLETTI / 31
brown butter, ricotta salata, fresno chili

ORECCHIETTE / 31
chanterelle, turnip, wasabi, pecorino toscano

TALEGGIO SCARPINOCC / 30
parmigiano reggiano, aceto balsamico

SAFFRON SOPRESE / 32
mussels escabeche, calabrian chili, garlic scapes

DUCK TRIANGOLI / 33
pistachio, cocoa, sicilian granola

PAPPARDELLE / 32
lamb merguez ragu, shishito, tomato xo

ENTREE

KING SALMON / 44
squash, corn, basil, shishito

PORK CHOP / 48
mustard greens, pear, salsa verde

BREAD

JOSEY BAKER SOURDOUGH / 10
parmigiano reggiano cultured butter

FLOUR+WATER PASTA COOKBOOK / 35

We donate 1% of sales to Zero Foodprint
to support regenerative farming
Learn more at zerofoodprint.org

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

* The consumption of raw or undercooked meat, poultry, shellfish or eggs may increase your risk of food-borne illness