PASTA TASTING MENU

BLUEFIN CRUDO
bottarga, muscat grape, chive

BUTTERNUT SQUASH SFORMATO
parmigiano crema, aceto balsamico

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

Cerbaiona, Sangiovese, 'Vino Rosso', Montalcino, Tuscany, Italy NV

PORK BELLY & SCALLOP
apple, agrodolce, collard 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

BUTTERNUT SQUASH SFORMATO
parmigiano crema, aceto balsamico

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

Cerbaiona, Sangiovese, 'Vino Rosso', Montalcino, Tuscany, Italy NV

HONEYNUT SQUASH
apple, agrodolce, collard 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