PASTA TASTING MENU

BLUEFIN CRUDO
bottarga, muscat grape, chive

BUTTERNUT SQUASH SFORMATO
parmigiano crema, aceto balsamico

BEETS
pink lady apple, sunchoke, soubise

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

SEAWEED CORZETTI
razor clam, green tomato, genovese basil

Palmento Costanzo, 'Mofete', Carricante,Etna, Sicily, Italy '24

TORTELLINI IN BRODO
ham hock, shelling bean, smoked bacon

Weingut Niklas, Schiava, Alto Adige, Italy '24

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

BEETS
pink lady apple, sunchoke, soubise

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

SEAWEED CORZETTI
rainbow chard, green tomato, genovese basil

Palmento Costanzo, 'Mofete', Carricante,Etna, Sicily, Italy '24

TORTELLINI IN BRODO
matsutake, chanterelle, pine oil

Weingut Niklas, Schiava, Alto Adige, Italy '24

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