



## TO START

### TODAY'S RICOTTA / 14

grilled bread, honeycomb & black pepper

### MUSHROOM ARANCINI / 14

smoked treccione, green garlic aioli, pine pollen

### GOLD BEETS & MANDARIN / 15

sea buckthorn, citrus marigold, burrata, crispy red quinoa

### CHARRED BROCCOLI / 17

avocado, white bean, meyer lemon, fried garlic

## PIZZA

### FUNGHI / 26

black trumpets, mushroom crema, kale, treccione, garlic, bagna cauda

### AMBERJACK CRUDO / 18

ogo seaweed, blood orange, taggiasca olive, lemon drop chili

### VEAL CARNE CRUDA / 19

parmigiano reggiano, chili aioli, nasturtium, crispy potato

### GRILLED BLACK COD / 24

fennel, capers, crab brodetto

### PORK BELLY SPIEDINI / 22

shinko pear, mustard greens, charred spring onion salsa verde

### 'NDUJA / 26

tomato, calabrian pork salami, gaeta olive, ricotta, oregano

## PASTA

### TURMERIC & BEET CORONE / 27

ricotta, preserved blood orange, kumquat, curried calçot, pistachio

### CHESTNUT FUNGHETTI / 28

chanterelle & trumpet mushrooms, nettles, black truffle pecorino

### COCOA & RUTABAGA

#### CASCONCELLI / 25

crescenza, sunchoke, sage brown butter

### SMOKED DUCK RAVIOLI / 28

chard, pomegranate mostarda

### CALABRIAN CHILI FUSILLI / 26

tomato, confit pig ear, oregano, breadcrumbs

### RYE PAPPARDELLE / 27

whey braised pork ragu, charred cabbage, black pepper

### VEAL AGNOLOTTI VERDI / 28

celery root soffritto, fresh horseradish

### GARGATI / 27

braised duck giblets, chicory, winter squash, piave vecchio

## BREAD

### JOSEY SOURDOUGH WITH

#### PARMIGIANO REGGIANO CULTURED BUTTER / 8

FLOUR+WATER PASTA  
SIGNED COOKBOOK

/ 35

1% charge is added to  
contribute to Zero Foodprint

5% charge is added to cover San Francisco  
restaurant mandate charge

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