

PESCE CRUDI

Raw seafood

Halibut

jalapeño, radish, lemon, olive oil

15

Albacore Tartare

tomato, caper, calabrian oil, pistachio

15

Scallop

green olive, sorrel, meyer lemon

14

ANTIPASTI

Fall starters

Marinated Beets

ricotta, salata & mint

15

Prosciutto San Danielle

shinko pear & fiore sardo

18

Puntarelle & Celery

celery root, horseradish & lemon

16

PANE

Bread

Focaccia

rosemary, black pepper, olive oil

8

PASTA

Made daily in our Flour+Water Pasta Shop

Tonnarelli Cacio e Pepe

black pepper, pecorino romano

20

Tortelloni Di Zucca

roasted autumn squash, brown butter, sage,

aceto balsamico

22

Fregola Sarda

fennel soffritto, mussels, saffron,

bottarga butter

25

Agnolotti Dal Plin

beef & pork, sugo d'arrosto,

parmigiano reggiano

24

Tagliatelle Alla Bolognese

veal ragu, san marzano, parmigiano reggiano

24

DONATE

this holiday season we are
partnering with St. Anthony's to
feed the SF community. join us with

a discretionary donation

MP

SECONDI

Mains

Grilled Trout

chanterelles & apricot mostarda

32

Pork Sausage

warm spices, turnips, umbrian lentils

29

Half Chicken al Mattone

cipollini, charred lemon, chile-fennel seed

34

Bone-in Beef Ribeye (32 oz)

bone marrow salsa verde

130

CONTORNI

Vegetable sides

Wild Arugula

parmigiano, cannonau wine vinaigrette

9

Butter Beans

spigarello, chile, parsley

9

Grilled Mushrooms

treviso, walnut, balsamico

9

DINNER PARTY MENU

a selection of favorites
from our kitchen

70

(requires full table participation)



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

1% charge is added to contribute to Zero Food Print

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