

PESCE CRUDI

Raw seafood

Halibut

fennel, orange, pink peppercorn
16

Albacore Tartare

tomato, caper, calabrian oil, pistachio
16

Trout

carrot, salmoriglio, roe
16

ANTIPASTI

Winter starters

Roasted Radish

ricotta, pesto, pinenut
17

Prosciutto San Daniele

shinko pear, pecorino, calabrian honey
18

Puntarelle alla Romana

anchovy, parmigiano reggiano,
celery, pane strappato
16

Steamed Mussels

cranberry beans, sundried tomato, garlic,
grilled crostino
20

PANE

Bread

Focaccia

rosemary, black pepper, olive oil
9

PASTA

Made daily in our Flour+Water Pasta Shop

Tonnarelli Cacio e Pepe

black pepper, pecorino romano
22

Casunziei all'Ampezzana

beet, smoked ricotta, poppy seed
25

Agnolotti dal Plin

beef, pork, sugo d'arrosto,
parmigiano reggiano
27

Tagliatelle alla Bolognese

beef ragù, san marzano, parmigiano reggiano
27

Squid Ink 'Cake Noodles'

dungeness crab, yuzu togarashi
29

state bird
PROVISIONS

**portion of proceeds to benefit La Casa de Las Madres*

SECONDI

Mains

Rock Cod Acqua Pazza

fennel, caper, olive, tomato brodo
42

Half Chicken al Mattone

spring onion, charred lemon,
chile-fennel seed
34

Grilled Pork Chop

golden raisin mostarda, parsnip
39

32oz Beef Ribeye

new potatoes, bone marrow salsa verde
130

CONTORNI

Vegetable sides

Wild Arugula

parmigiano, cannonau wine vinaigrette
10

Heirloom Polenta

black pepper, mascarpone, rosemary
11

Smoked Mushrooms

sunchoke, sunflower seed, mint
11

DINNER PARTY MENU

a selection of favorites
from our kitchen
(requires full table participation)

79

keep the party going, add wine
35



6% 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*