

CRUDI

Raw Bites

Amberjack Crudo

beet, ginger, radish, lemon agrumato
18

Albacore Tartare

tomato, calabrian chili, pistachio
18

Big Eye Tuna

tonnato, cucumber, charred scallion,
fresno
20

ANTIPASTI

Winter starters

Arancini Amatriciana

tomato, chili, pecorino, speck
14

Little Gems

preserved meyer lemon vinaigrette,
citrus, quinoa, daikon, ricotta salata
21

Carne Cruda Crostino

horseradish aioli, mustard seed, shallot
26

Prosciutto San Daniele

smoked date, blue cheese, frisee,
balsamico
24

PASTA

Made daily in our Flour+Water Pasta Shop

Tonnarelli Cacio e Pepe

black pepper, pecorino romano
27

Tortelli di Asparagi

leek, pecorino, lemon zest
28

Rigatoni Arrabbiata

calabrian chili, basil, ricotta
28

Bacello di Pisello

peas, mint, pistachio
29

Mafaldine al Ragu

milk-braised pork, fava bean, parmigiano
30

Agnolotti dal Plin

beef, pork, sugo d'arrosto,
parmigiano reggiano
29

PANE

Bread

Focaccia

rosemary, black pepper, olive oil
10

SECONDI

Mains

Mt. Lassen Trout

trumpet mushroom,
sunchoke, carrot
48

Half Chicken al Mattone

chicory, cipollini, pomegranate,
gorgonzola crostino
50

New York Strip Steak

salsa verde, jus
82

Cotechino di Modena

pork sausage, tokyo turnip, lentils,
mustard green
45

CONTORNI

Vegetable sides

Wild Arugula

cannonau wine vinaigrette, parmigiano
12

Roasted Potatoes

garlic, pickled mustard seed
14

Crispy Brussels Sprouts

caramelized onion, parmigiano frico
13



*A 6.5% charge is added to cover
San Francisco restaurant mandate fees.*

We donate 1% of sales to Zero Foodprint to support regenerative farming

Learn more at zerofoodprint.org

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