House-cured anchovies with celery, Parmigiano-Reggiano, and coquillo olives 9.75
La fettunta with Treviso chicory, persimmons, radishes, garlic, and Titolo olio nuovo 11.00
Monterey Bay squid stuffed with pork, breadcrumbs, and black pepper; bianca riccia chicory, lemon, green onions, and colatura 13.00
Stemple Creek Ranch steak salad with Piracicasa broccoli, shallots, horseradish cream, and crispy quinoa 13.75
Tuscan kale with pecorino romano, polenta, pink peppercorn, and sun-dried tomato-caper relish 12.50
Frisée salad with marinated beets, pistachios, and Banyuls vinaigrette 9.75
Arugula and Belgian endive salad with Medjool dates, pomegranate seeds, and blood orange vinaigrette 9.75
Zuni Caesar salad* 12.00
Bowl of polenta with mascarpone or Parmigiano-Reggiano 7.00
Onion soup with peppercress and a Taleggio toast 9.75
Bellwether Farms ricotta gnocchi with spinach, leeks, and orange zest 18.75
Pasta alla chitarra with Manila clams, Jackson Wonder beans, cabbage, white wine, garlic, and hot pepper 18.75
Grilled San Diego white sea bass and escarole with Jerusalem artichokes,
Cara Cara oranges, and red wine-olive bagna cauda 32.00
Llano Seco Ranch pork shoulder roasted with fennel seed and thyme;
radicchio, cauliflower, fresh ginger-apple relish, and hazelnuts 32.50
Grilled Paine Farm squab with celery root, cardoons, black trumpet mushrooms, and caramel vinegar sauce 32.50
Whole Passmore Ranch trout roasted in the brick oven with fava bean leaves, sweet potatoes,
black chickpeas, paprika, and turmeric-spiced yogurt 30.00
Chicken for two roasted in the brick oven; warm bread salad with scallions, garlic, mustard greens,
dried currents, and pine nuts 54.00 (approximately 75 minutes)
Marinated olives 5.75 Shoestring potatoes 6.00

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.