

CRUDI

- COMPOSED OYSTERS* CUCUMBER ESPUMA, YUZU PEARLS, CHILI OIL
- CARNE CRUDA* TARTUFATA, GARLIC TOAST, EGG, CAPER
- KINGFISH CRUDO* ARUGULA SALSA VERDE, CASTELVETRANO OLIVE, PISTACHIO
- TSAR NICOULAI GOLDEN RESERVE** CARAMELIZED ONION, CREME FRAICHE, ZEPPOLE
- **CAVIAR SUPPLEMENT 65

ANTIPASTI

- POLPO BALSAMIC GLAZED OCTOPUS, CALABRIAN CHILI, INK, POTATO GNOCCHI
- COPPA DI TESTA DELTA ASPARAGUS, BLACK TRUFFLE, CURED EGG, RICOTTA SALATA, BLACK GARLIC
- MUSSELS SAUSAGE POLPETTE, GIGANTE BEANS, SOURDOUGH, KALE, ROASTED GARLIC
- PORCHETTA TONNATA PICKLED SHALLOT, MUSTARD SEED, RADICCHIO, PINE NUT, FENNEL
- VELOUTATA PRIMAVERA MARCONA ALMOND, GREEN GARLIC, PICKLED RED PRAWN

PASTA + RISOTTO

- CAVATELLI WILD MUSHROOMS, PEA SHOOT PESTO, PARMESAN, GREMOLATA
- AGNOLOTTI GUANCIALE, ENGLISH PEAS, CIPOLLINI ONIONS, ASPARAGUS, PARMESAN
- LASAGNE ALLA BOLOGNESE VEAL + PORK, BESCIAMELLA, GARLIC CREAM, CRESS OIL
- RISOTTO HEIRLOOM CARROT, PISTACHIO, AGED BALSAMIC, AGRUMATO OLIVE OIL
- FETTUCCINE** LOBSTER, PRAWN, PANCETTA, PRESERVED LEMON, TOMATO PARMA ROSA
- **FETTUCCINE SUPPLEMENT 15

ENTREE

- BLACK COD BUTTERNUT SQUASH HUMMUS, ROASTED VEGETABLES, AGED BALSAMIC
- CHICKEN MARSALA FARROTTO, WILD MUSHROOMS, CIPOLLINI ONIONS, MARSALA JUS
- SCALLOP PARSNIP, KALE, POTATO CONFIT, MEYER LEMON, SMOKED TROUT ROE
- ZABUTON CHERMOULA, FINGERLING POTATO, ARTICHOKE, BROCCOLINI, LABNEH
- JAPANESE A5 WAGYU** TRUFFLE POTATO GRATINATO, ENGLISH PEAS, GIARDINIERA
- **WAGYU SUPPLEMENT 65

PANE + FORMAGGI SUPPLEMENTS**

- ARTISANAL CHEESE** ROBIOLA, GORGONZOLA DOLCE, PT. REYES TOMA, APRICOT, PATE DE FRUITS, GRISSINI, LAVASH 25
- BRIOCHE** GREEN GARLIC BUTTER, SMOKED MALDON 8

DOLCE

- MIGLIACCIO STRAWBERRY, CREME FRAICHE, SEMOLINA, RICOTTA
- BARRA DI CIOCCOLATO HAZELNUT MOUSSE, AMARENA CHERRY, ITALIAN MERINGUE
- AFFOGATO PISTACHIO GELATO, MILK CHOCOLATE, CHOCOLATE FISH ESPRESSO
- PANNA COTTA WHITE CHOCOLATE, BLACK CURRANT, ALMOND TUILE, SORREL
- BOMBOLONI LEMON CURD, PIZZELLE, TOASTED FENNEL SEED GELATO

THREE COURSE MENU 95

WINE PAIRING 70

ANTIPASTI

ENTREE + DESSERT

FOUR COURSE MENU 125

WINE PAIRING 95

ANTIPASTI + PASTA

ENTREE + DESSERT

FIVE COURSE MENU 155

WINE PAIRING 115

CRUDI + ANTIPASTI + PASTA

ENTREE + DESSERT

PLEASE SELECT ONE ITEM FROM EACH CATEGORY
EVERY GUEST MUST ORDER SEPARATELY. SPLIT TASTING MENUS ARE NOT PERMITTED.
20% SERVICE CHARGE + 3% KITCHEN EQUITY FEES APPLIED