

ANTIPASTI

- ARANCINI TALEGGIO, EGGPLANT PURÉE, PEPPER AGRODOLCE
- SQUASH BLOSSOM CAPRINO FRESCO, CANNELLINI BEAN, ZUCCHINI, PIQUILLO
- INSALATA CAPRESE* BASIL, BURRATA, HEIRLOOM TOMATO SORBET, LAVASH
- WATERMELON GAZPACHO* SPICED PEPITA, COMPRESSED CUCUMBER

PASTA + RISOTTO

- BUCATINI ALLA NORMA* EGGPLANT, HEIRLOOM TOMATO, BLACK OLIVE, BASIL, RICOTTA SALATA
- FETTUCCINE* PRESERVED LEMON, TOMATO, OLIVES, CAPERS, TOMATO PARMA ROSA
- RISOTTO 2.0* PARMESAN, PARMESAN, PARMESAN

ENTREE

- TUSCAN GIGANTE BEANS* TOMATO, KALE, AGRUMATO OLIVE OIL, PARMIGIANO REGGIANO
- HEN OF THE WOODS* WHEY POLENTA, CHERMOULA, FRIED ROMANO BEAN, JIMMY NARDELLO
- GNOCCHI ALLA ROMANA* MUSHROOM BOLOGNESE, SMOKED SCAMORZA, PECORINO

PANI + FORMAGGI SUPPLEMENTS ^{^ ^}

- ARTISANAL CHEESE** ROBIOLA, GORGONZOLA DOLCE, TOMA, PATE DE FRUITS, GRISSINI, LAVASH 25
- BRIOCHE** CARAMELIZED SHALLOT + PINK PEPPERCORN BUTTER, SMOKED MALDON 8

DOLCE + FORMAGGI

- MIGLIACCIO FIG JAM, BRULEED FIGS, AGED BALSAMIC, SEMOLINA, RICOTTA
- TORTA AL CIOCCOLATO* CHERRY, AGRUMATO, MARCONA ALMOND, BALSAMICO
- AFFOGATO PISTACHIO GELATO, MILK CHOCOLATE, CHOCOLATE FISH ESPRESSO
- PANNA COTTA* COCONUT, WHITE CHOCOLATE, BLACKBERRY, ALMOND
- BOMBOLONI LEMON CURD, PIZZELLE, TOASTED FENNEL GELATO

THREE COURSE MENU 99

WINE PAIRING 70

ANTIPASTI

ENTREE + DESSERT

FOUR COURSE MENU 129

WINE PAIRING 95

ANTIPASTI + PASTA

ENTREE + DESSERT

FIVE COURSE MENU 159

WINE PAIRING 115

ANTIPASTI + 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