

CRUDI

- CARNE CRUDA* TARTUFATA, GARLIC TOAST, EGG, CAPER
 - COMPOSED OYSTERS* PEACH, LEMON CUCUMBER, TROUT ROE, CHILI OIL
 - SCALLOP CRUDO* PLUOT, CALABRIAN CHILI, LIME, PEARL ONION
 - TSAR NICOULAI GOLDEN RESERVE** CARAMELIZED ONION, CREME FRAICHE, ZEPPOLE
- **CAVIAR SUPPLEMENT 65

ANTIPASTI

- SQUASH BLOSSOM CAPRINO FRESCO, CANNELLINI BEAN, ZUCCHINI, PIQUILLO
- POLPO BALSAMIC GLAZED OCTOPUS, CALABRIAN CHILI, INK, POTATO GNOCCHI
- PORCHETTA TONNATA PICKLED SHALLOT, MUSTARD SEED, RADICCHIO, PINE NUT, FENNEL
- WATERMELON GAZPACHO SPICED PEPITA, PICKLED RED PRAWNS, COMPRESSED CUCUMBER
- INSALATA CAPRESE BASIL, BURRATA, HEIRLOOM TOMATO SORBET, LAVASH

PASTA + RISOTTO

- RISOTTO 2.0 PARMESAN, PARMESAN, PARMESAN
 - LASAGNE ALLA BOLOGNESE VEAL + PORK, BESCIAMELLA, GARLIC CREAM, HERB OIL
 - TORTELLINI EN BRODO BRANZINO, SCALLOP, FERMENTED CORN, JIMMY NARDELLO PEPPERS
 - BUCATINI ALLA NORMA EGGPLANT, HEIRLOOM TOMATO, BLACK OLIVE, BASIL, RICOTTA SALATA
 - FETTUCCINE** LOBSTER, PRAWN, PANCETTA, PRESERVED LEMON, TOMATO PARMA ROSA
- **FETTUCCINE SUPPLEMENT 15

ENTREE

- CHICKEN OLIVE TAPENADE, PISTACHIO, SUMMER SQUASH, ORZO, MINT
 - BRANZINO BRENTWOOD SWEET CORN, BLUE LAKE BEANS, PEA SHOOTS, CALABRIAN CHILI
 - SCALLOP WALNUT ROMESCO, PANELLE, LARDO, SWEET PEPPER CHUTNEY, SESAME-CHILI OIL
 - JAPANESE A5 WAGYU** SKORDALIA, CONFIT CHERRY TOMATOES, POTATO PAVÉ
- **WAGYU SUPPLEMENT 65

PANE + FORMAGGI SUPPLEMENTS**

- ARTISANAL CHEESE** ROBIOLA, GORGONZOLA DOLCE, TOMA, PATE DE FRUITS, GRISSINI, LAVASH 25
- BRIOCHE** BLACK OLIVE TAPENADE BUTTER, SMOKED MALDON 8

DOLCE

- BOMBOLONI LEMON CURD, PIZZELLE, TOASTED FENNEL GELATO
- BARRA DI CIOCCOLATO HAZELNUT MOUSSE, AMARENA CHERRY, ITALIAN MERINGUE
- AFFOGATO PISTACHIO GELATO, MILK CHOCOLATE, CHOCOLATE FISH ESPRESSO
- MIGLIACCIO FIG JAM, BRULEED FIGS, AGED BALSAMIC, SEMOLINA, RICOTTA
- PANNA COTTA WHITE CHOCOLATE, BLACKBERRY, ALMOND TUILE

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

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