

CRUDI

CARNE CRUDA*	TARTUFATA, GARLIC TOAST, EGG, CAPER
HAMACHI CRUDO*	CURED HAMACHI, MARINATED BEETS, CALABRIAN CHILI
COMPOSED OYSTERS*	MELON ESPUMA, FERMENTED CANTALOUPE COULIS, PROSCIUTTO POWDER
TSAR NICOULAI GOLDEN RESERVE**	CARAMELIZED ONION, CREME FRAICHE, ZEPPOLE
**CAVIAR SUPPLEMENT 65	

ANTIPASTI

POLPO	BALSAMIC GLAZED OCTOPUS, CALABRIAN CHILI, INK, POTATO GNOCCHI
CONSERVA	'NDUJA, TOMATO BRODO, MUSSELS, CALAMARI, BLACK GARLIC, FOCACCIA
PORCHETTA TONNATA	PICKLED SHALLOT, MUSTARD SEED, RADICCHIO, PINE NUT, FENNEL
BEET CARPACCIO	GOLDEN + CHIOGGA BEET, GOAT CHEESE, APPLE, MARCONA ALMOND

PASTA + RISOTTO

RISOTTO 2.0	PARMESAN, PARMESAN, PARMESAN
CAVATELLI	WINTER SQUASH, CHANTERELLES, PANGRATTATO
LASAGNE ALLA BOLOGNESE	VEAL + PORK, BESCIAAMELLA, GARLIC CREAM, HERB OIL
TORTELLINI EN BRODO	BRANZINO, SCALLOP, FERMENTED CORN, RED GYPSY PEPPER
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
ZABUTON	CHERMOULA, FINGERLING POTATO, FRIED ROMANO BEAN, RED GYPSY PEPPER, LABNEH
JAPANESE A5 WAGYU**	CASTELFRANCO, WALNUT, ENDIVE, APPLE-PARSLEY BUTTER, POTATO PAVÉ
**WAGYU SUPPLEMENT 65	

PANE + FORMAGGI SUPPLEMENTS**

ARTISANAL CHEESE**	ROBIOLA, GORGONZOLA DOLCE, TOMA, PATE DE FRUITS, GRISSINI, LAVASH 25
BRIOCHE**	RAMP + CONFIT GARLIC BUTTER, SMOKED MALDON 8

DOLCE

MIGLIACCIO	DELTA PEAR, PINK PEPPERCORN, SEMOLINA, RICOTTA
AFFOGATO	PISTACHIO GELATO, MILK CHOCOLATE, CHOCOLATE FISH ESPRESSO
BOMBOLONI	LEMON CURD, FENNEL BUTTERSCOTCH TUILE, TOASTED FENNEL GELATO
BARRA DI CIOCCOLATO	HAZELNUT MOUSSE, AMARENA CHERRY, ITALIAN MERINGUE
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