

CENA

VEGAN + VEGETARIAN

* VEGAN UPON REQUEST

ANTIPASTI

- ARANCINI TALEGGIO, BUTTERNUT SQUASH, KALE, RICOTTA SALATA
- BEET CARPACCIO* GOLDEN + CHIOGGA BEET, GOAT CHEESE, APPLE, MARCONA ALMOND
- GNOCCHI GRILLED CASTELFRANCO, WALNUT, ENDIVE, APPLE-PARSLEY BUTTER
- BRUSCHETTA* WILD + TAME MUSHROOMS, BURATTA, LEVAIN, SABA

PASTA E RISOTTO

- CAVATELLI WINTER SQUASH, CHANTERELLES, PANGRATTATO
- CARAMELLI GORGONZOLA DOLCE, PERSIMMON, CARAMELIZED ONION
- 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, RED GYPSY PEPPER
- GNOCCHI ALLA ROMANA* MUSHROOM BOLOGNESE, SMOKED SCAMORZA, PECORINO

PANI + 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
- TORTA AL CIOCCOLATO* CHERRY, AGRUMATO, MARCONA ALMOND, BALSAMICO
- BOMBOLONI LEMON CURD, FENNEL BUTTERSCOTCH TUILE, TOASTED FENNEL GELATO
- AFFOGATO PISTACHIO GELATO, MILK CHOCOLATE, CHOCOLATE FISH ESPRESSO
- PANNA COTTA* OAT MILK, STREUSEL, BLACKBERRY, VANILLA, LIME

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