

CRUDI

|                                |                                                              |
|--------------------------------|--------------------------------------------------------------|
| CARNE CRUDA*                   | TARTUFATA, GARLIC TOAST, EGG, CAPER                          |
| HAMACHI CRUDO*                 | CURED HAMACHI, MARINATED BEETS, CALABRIAN CHILI              |
| COMPOSED OYSTERS*              | MELON ESPUMA, FERMENTED CANTALOUPE COULIS, PROSCUITTO 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      |

C

PASTA + RISOTTO

|                         |                                                              |
|-------------------------|--------------------------------------------------------------|
| RISOTTO 2.0             | PARMESAN, PARMESAN, PARMESAN                                 |
| CAVATELLI               | WINTER SQUASH, CHANTERELLES, PANGRATTATO                     |
| CARAMELLI               | GORGONZOLA DOLCE, PERSIMMON, CARAMELIZED ONION               |
| LASAGNE ALLA BOLOGNESE  | VEAL + PORK, BESCIAPELLA, GARLIC CREAM, HERB OIL             |
| FETTUCCINE**            | LOBSTER, PRAWN, PANCETTA, PRESERVED LEMON, TOMATO PARMA ROSA |
| **FETTUCCINE SUPPLEMENT | 15                                                           |

ENTREE

|                     |                                                                           |
|---------------------|---------------------------------------------------------------------------|
| SCALLOP             | PEAR MOUSTARDA, TUSCAN BRAISED PORK BELLY, FENNEL SOUBISE                 |
| CHICKEN MARSALA     | CHANTERELLE MUSHROOMS, DEMI JUS, CELERY ROOT, ORZO                        |
| BRANZINO            | BRENTWOOD SWEET CORN, BLUE LAKE BEANS, PEA SHOOTS, CALABRIAN CHILI        |
| 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