

CRUDI

CARNE CRUDA*	TARTUFATA, GARLIC TOAST, EGG, CAPER
HAMACHI CRUDO*	CURED HAMACHI, MARINATED BEETS, CALABRIAN CHILI
COMPOSED OYSTERS*	PICKLED RED ONION GRANITA, POMEGRANATE MIGNONETTE
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
BEETS + BURRATA	GOLDEN + CHIOGGIA BEETS, PISTACHIO, CITRUS, POMEGRANATE

PASTA + RISOTTO

RISOTTO 2.0	PARMESAN, PARMESAN, PARMESAN
CAVATELLI	WINTER SQUASH, CHANTERELLES, PANGRATTATO
CARAMELLI	GORGONZOLA DOLCE, PERSIMMON, CARAMELIZED ONION
LASAGNE ALLA BOLOGNESE	VEAL + PORK, BESCIAMELLA, GARLIC CREAM, HERB OIL
FETTUCCINE**	LOBSTER, PRAWN, PANCETTA, PRESERVED LEMON, TOMATO PARMA ROSA
**FETTUCCINE SUPPLEMENT	
	15
**BLACK TRUFFLE SUPPLEMENT	
	40

ENTREE

SCALLOP	PEAR MOUSTARDA, TUSCAN BRAISED PORK BELLY, FENNEL SOUBISE
CHICKEN MARSALA	CHANTERELLE MUSHROOMS, DEMI JUS, CELERY ROOT, ORZO
BLACK COD	SQUASH GRATIN, PEARL ONION, POMEGRANATE, RAINBOW CHARD, PINE NUT
ZABUTON	CHERMOULA, FINGERLING POTATO, FRIED DELICATA SQUASH, PEPPER, LEMON, LABNEH
JAPANESE A5 WAGYU**	CASTELFRANCO, WALNUT, ENDIVE, APPLE-PARSLEY BUTTER, POTATO PAVÉ
**WAGYU SUPPLEMENT	
	65

PANE + FORMAGGI SUPPLEMENTS**

ARTISANAL CHEESE**	CASTELBELBO, GORGONZOLA DOLCE, PECORINO SARDO, PATE DE FRUITS, GRISSINI, LAVASH	25
BRIOCHE**	SPICED ROSEMARY BUTTER, SMOKED MALDON	8

DOLCE

PEAR CROSTATA	POACHED PEAR, GOAT CHEESE, MARCONA ALMOND
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
TORTA DI CACHI	PERSIMMON, PARSNIP, CREME FRAICHE, SALTED CARAMEL

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