

CENA

VEGAN + VEGETARIAN

\* VEGAN UPON REQUEST

ANTIPASTI

- ARANCINI   TALEGGIO, BUTTERNUT SQUASH, KALE, RICOTTA SALATA
- BEETS + BURRATA\*   GOLDEN + CHIOGGIA BEETS, PISTACHIO, CITRUS, POMEGRANATE
- 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 DELICATA SQUASH, PEPPER, LEMON
- GNOCCHI ALLA ROMANA\*   MUSHROOM BOLOGNESE, SMOKED SCAMORZA, PECORINO

PANI + FORMAGGI SUPPLEMENTS\*\*

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

DOLCE

- PEAR CROSTATA   POACHED PEAR, GOAT CHEESE, MARCONA ALMOND
- TORTA AL CIOCCOLATO\*   DARK CHOCOLATE, AMARENA CHERRY, BALSAMICO
- BOMBOLONI   LEMON CURD, FENNEL BUTTERSCOTCH TUILE, TOASTED FENNEL GELATO
- AFFOGATO   PISTACHIO GELATO, MILK CHOCOLATE, CHOCOLATE FISH ESPRESSO
- 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

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