

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	PARMESAN, PARMESAN, PARMESAN
LASAGNE ALLA BOLOGNESE	VEAL + PORK, BESCIAAMELLA, GARLIC CREAM, HERB OIL
BUCATINI CON LE SARDE	SARDINE, FERMENTED SUNCHOKE PUREE, CRISPY SUNCHOKE
TORTELLINI EN BRODO	DUCK CICCIOLE, PICKLED BEET, MASCARPONE, RICOTTA, LEMON
FETTUCCINE**	LOBSTER, PRAWN, PANCETTA, PRESERVED LEMON, TOMATO PARMA ROSA
**FETTUCCINE SUPPLEMENT 15	

ENTREE

CHICKEN MARSALA	MUSHROOMS, DEMI JUS, CELERY ROOT, ORZO
DUCK CONFIT	BELUGA LENTILS, WHITE BALSAMIC, RADICCHIO, SOFFRITTO
BLACK COD	SQUASH GRATIN, PEARL ONION, POMEGRANATE, RAINBOW CHARD, PINE NUT
SCALLOP	SMOKED CARROT PUREE, WHITE BALSAMIC GLAZED CARROTS, BRAISED LEEK, PANCETTA
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**	GARLIC 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
CIAMBELLA	KUMQUAT CUSTARD, OLIVE OIL CAKE, LIMONCELLO MASCARPONE

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