

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

- BUCATINI FERMENTED SUNCHOKE PUREE, CRISPY SUNCHOKE
- FETTUCCINE* PRESERVED LEMON, TOMATO, OLIVES, CAPERS, TOMATO PARMA ROSA
- RISOTTO* PARMESAN, PARMESAN, PARMESAN

ENTREE

- HEN OF THE WOODS* BELUGA LENTILS, WHITE BALSAMIC, RADICCHIO, SOFFRITTO
- TUSCAN GIGANTE BEANS* TOMATO, KALE, AGRUMATO OLIVE OIL, PARMIGIANO REGGIANO
- KING TRUMPET* SMOKED CARROT PUREE, WHITE BALSAMIC GLAZED CARROTS, BRAISED LEEK
- 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
- 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

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