

# 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

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

### ENTREE

- 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, TOMA, 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

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