

## 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  
 INSALATA DI CAVOLFIORE PICKLED + ROASTED CAULIFLOWER, PINENUT SULTANA AGRODOLCE

## PASTA + RISOTTO

RISOTTO PARMESAN, PARMESAN, PARMESAN  
 LASAGNE ALLA BOLOGNESE VEAL + PORK, BESCIAPELLA, GARLIC CREAM, HERB OIL  
 BUCATINI CON LE SARDE SARDINE, ANCHOVY, FERMENTED SUNCHOKE PUREE, CRISPY SUNCHOKE  
 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 CAULIFLOWER, POTATO RISOTTO, MUSSELS, BAGNET VERT, PEARL ONION  
 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, TOMA, 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