

CRUDI

	CARNE CRUDA*	TARTUFATA, GARLIC TOAST, EGG, CAPER
	HAMACHI CRUDO*	CURED HAMACHI, MARINATED BEETS, CALABRIAN CHILI
COMPOSED OYSTERS*	GREEN GARLIC, SPRING ONION MIGNONETTE, MAKRUT LIME-HONEY SPUMA	
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 TONNATO	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, DADOLATA DI PATATE, 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**	OLIVE TAPENADE BUTTER, SMOKED MALDON	8

DOLCE

PANNA COTTA	CRÉME FRAÎCHE, STRAWBERRY, BROWN BUTTER, RHUBARB
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