

CENA

VEGAN + VEGETARIAN

* VEGAN UPON REQUEST

ANTIPASTI

ARANCINI TALEGGIO, BUTTERNUT SQUASH, KALE, RICOTTA SALATA
INSALATA DI ASPARAGI DELTA ASPARAGUS, 6-MINUTE EGG, PIQUILLO VINAIGRETTE
SPRING PEA VELLUTATA* WATERCRESS, MARCONA ALMONDS, LEVAIN, LEMON RICOTTA

PASTA E RISOTTO

BUCATINI GREEN GARLIC PUREE, CRISPY ARTICHOKE, CAPERS
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** OLIVE TAPENADE BUTTER, SMOKED MALDON 8

DOLCE

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