

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  
 SPRING PEA VELLUTATA WATERCRESS, PICKLED SHRIMP, MARCONA ALMONDS, LEMON RICOTTA  
 PORCHETTA TONNATO PICKLED SHALLOT, MUSTARD SEED, RADICCHIO, PINE NUT, FENNEL  
 PROSCIUTTO E ASPARAGO DELTA ASPARAGUS, 6-MINUTE EGG, PIQUILLO VINAIGRETTE

PASTA + RISOTTO

- RISOTTO PARMESAN, PARMESAN, PARMESAN  
 LASAGNE ALLA BOLOGNESE VEAL + PORK, BESCIAPELLA, GARLIC CREAM, HERB OIL  
 BUCATINI CON LE SARDE SARDINE, ANCHOVY, GREEN GARLIC PUREE, ARTICHOKE GREMOLATA  
 FETTUCCINE\*\* LOBSTER, PRAWN, PANCETTA, PRESERVED LEMON, TOMATO PARMA ROSA  
 \*\*FETTUCCINE SUPPLEMENT 15

ENTREE

- SCALLOP SMOKED CARROT PUREE, WHITE BALSAMIC GLAZED CARROTS, BRAISED LEEK, PANCETTA  
 BRANZINO FENNEL, ENGLISH PEAS, POTATO, PEARL ONION CONFIT, TROUT ROE  
 CHICKEN PICCATA PARSNIP, ORZO, CASTELVETRANOS, ARTICHOKE, CAPERS  
 LAMB LINGONBERRY DEMI, SMOKED CELERY ROOT, ROASTED RED BEET  
 JAPANESE A5 WAGYU\*\* SPRING PEA, RHUBARB DEMI, ASPARAGUS, TALLOW TART, FREGOLA  
 \*\*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