

CRUDI

- CARNE CRUDA* TARTUFATA, GARLIC TOAST, EGG, CAPER
 HAMACHI CRUDO* CURED + CHARRED HAMACHI, COMPRESSED STRAWBERRY, CUCUMBER, CHILI CRISP
 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
 AGNOLOTTI GOAT CHEESE, PINE NUTS, FAVA BEANS, MORELS, PESTO
 LASAGNE ALLA BOLOGNESE VEAL + PORK, BESCIAMELLA, 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** COSSANELLA, 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