

# CENA

## VEGAN + VEGETARIAN

\* VEGAN UPON REQUEST

### ANTIPASTI

ARANCINI FONTINA, CARROT, MINT PEA PUREE, RICOTTA SALATA  
INSALATA DI ASPARAGI\* DELTA ASPARAGUS, 6-MINUTE EGG, PIQUILLO VINAIGRETTE  
SPRING PEA VELLUTATA\* WATERCRESS, MARCONA ALMONDS, LEVAIN, LEMON RICOTTA

### PASTA E RISOTTO

AGNOLOTTI GOAT CHEESE, PINE NUTS, FAVA BEANS, MORELS, PESTO  
BUCATINI ALLA TRAPANESE ALMOND, CHERRY TOMATO, BASIL, FENNEL POLLEN  
FETTUCCINE\* PRESERVED LEMON, TOMATO, OLIVES, CAPERS, TOMATO PARMA ROSA  
RISOTTO AL POMODORO SEMI-DRIED TOMATO, CITRUS, PARMESAN

### ENTREE

KING TRUMPET\* SUMMER SQUASH, SOUBISE, POTATO CONFIT, SABA  
TUSCAN GIGANTE BEANS\* TOMATO, KALE, AGRUMATO OLIVE OIL, PARMIGIANO REGGIANO  
GNOCCHI ALLA ROMANA\* MUSHROOM BOLOGNESE, SMOKED SCAMORZA, PECORINO

### PANI + FORMAGGI SUPPLEMENTS\*\*

ARTISANAL CHEESE\*\* COSSANELLA, 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