

## CRUDI

CARNE CRUDA\* TARTUFATA, GARLIC TOAST, EGG, CAPER  
 COMPOSED OYSTERS\* PICKLED APRICOT, APRICOT PUREE, 'NDUJA POWDER  
 HAMACHI CRUDO\* CURED + CHARRED HAMACHI, COMPRESSED STRAWBERRY, CUCUMBER, CHILI CRISP

## ANTIPASTI

POLPO BALSAMIC GLAZED OCTOPUS, CALABRIAN CHILI, INK, POTATO GNOCCHI  
 SMOKED CORN VELLUTATA MAITAKE + BEECH MUSHROOM, ROASTED PEPPERS, PARMESAN, PECORINO  
 PORCHETTA TONNATO PICKLED SHALLOT, MUSTARD SEED, RADICCHIO, PINE NUT, FENNEL  
 PROSCIUTTO E ASPARAGO DELTA ASPARAGUS, 6-MINUTE EGG, PIQUILLO VINAIGRETTE

## PASTA + RISOTTO

RISOTTO AL POMODORO SEMI-DRIED TOMATO, CITRUS, PARMESAN  
 AGNOLOTTI GOAT CHEESE, PINE NUTS, FAVA BEANS, MORELS, PESTO  
 LASAGNE ALLA BOLOGNESE VEAL + PORK, BESCIAMELLA, GARLIC CREAM, HERB OIL  
 BUCATINI ALLA TRAPANESE SARDINE, ALMOND, CHERRY TOMATO, BASIL, ANCHOVY GREMOLATA, FENNEL POLLEN  
 FETTUCCINE\*\* LOBSTER, PRAWN, PANCETTA, PRESERVED LEMON, TOMATO PARMA ROSA  
 \*\*FETTUCCINE SUPPLEMENT 15

## ENTREE

SCALLOP SUMMER SQUASH, SOUBISE, MORTADELLA CRISP, POTATO CONFIT, SABA  
 HALIBUT BRENTWOOD CORN, BLUE LAKE BEANS, PIQUILLO PEPPER, WHITE BEANS, PAN DE MIE  
 PORK LOIN + BELLY, TWIN PEAKS PEACHES, FENNEL, RADICCHIO, DEMI-GLACE  
 CHICKEN PICCATA PARSNIP, ORZO, CASTELVETRANOS, ARTICHOKE, CAPERS  
 JAPANESE A5 WAGYU\*\* PLUM, CHARD, PEARL ONION, FARRO CAKE  
 \*\*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  
 CIAMBELLA BING CHERRIES, APRICOT CUSTARD, OLIVE OIL CAKE, MARASCHINO MASCARPONE  
 BARRA DI CIOCCOLATO HAZELNUT MOUSSE, AMARENA CHERRY, ITALIAN MERINGUE

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