

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
 TSAR NICOULAI GOLDEN RESERVE** CARAMELIZED ONION, CREME FRAICHE, ZEPPOLE
 **CAVIAR SUPPLEMENT 65

ANTIPASTI

POLPO BALSAMIC GLAZED OCTOPUS, CALABRIAN CHILI, INK, POTATO GNOCCHI
 SMOKED CORN VELLUTATA MAITAKE + BEECH MUSHROOM, ROASTED PEPPERS, PARMESAN, PECORINO
 PANZANELLA GREEN TOMATO, BURRATA, APRICOT, CUCUMBER, PISTACHIO, PROSCIUTTO BRODO
 PORCHETTA TONNATO PICKLED SHALLOT, MUSTARD SEED, RADICCHIO, PINE NUT, FENNEL

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 APRICOTS, CHERRY 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