

CENA

VEGAN + VEGETARIAN

* VEGAN UPON REQUEST

ANTIPASTI

ARANCINI FONTINA, CARROT, MINT PEA PUREE, RICOTTA SALATA
PANZANELLA* GREEN TOMATO, BURRATA, APRICOT, CUCUMBER, PISTACHIO
SMOKED CORN VELLUTATA* MAITAKE + BEECH MUSHROOM, ROASTED PEPPERS, PARMESAN, PECORINO

PASTA E RISOTTO

BUCATINI ALLA TRAPANESE ALMOND, CHERRY TOMATO, BASIL, FENNEL POLLEN
BOTTONI SMOKED SCAMORZA + FONTINA FONDUTA, ZUCCHINI ALLA SCAPECE, SQUASH BLOSSOM
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** FAVA PESTO 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