

ANTIPASTI

- PANZANELLA* GREEN TOMATO, BURRATA, APRICOT, CUCUMBER, PISTACHIO
- ARANCINI FONTINA, YELLOW PEPPER PURÉE, PEPPER AGRODOLCE, RICOTTA SALATA
- 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** ARUGULA 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