

CRUDI

- CARNE CRUDA* TARTUFATA, GARLIC TOAST, EGG, CAPER
- COMPOSED OYSTERS* SPUMA DI POMODORO, RED ONION PEARLS, CHILI OIL
- TONNO TARTARE* RISO AL SALTO, BURRATA ESPUMA, SUNGOLD TOMATO VINAIGRETTE
- TSAR NICOULAI GOLDEN RESERVE** CARAMELIZED ONION, CREME FRAICHE, ZEPPOLE

**CAVIAR SUPPLEMENT 65

ANTIPASTI

- POLPO BALSAMIC GLAZED OCTOPUS, CALABRIAN CHILI, INK, POTATO GNOCCHI
- UOVO TOSCANO PANKO-CRUSTED SOFT-BOILED EGG, LEEK CONFIT, CHICORY, CELERIAC, PROSCIUTTO
- PROSCIUTTO E MELONE POACHED SHRIMP, MARCONA ALMOND, BASIL-MINT PESTO, HEIRLOOM MELON GAZPACHO
- INSALATA CAPRESE PICKLED BASIL SEEDS, BURRATA, HEIRLOOM TOMATO SORBET, SABA, LAVASH

PASTA + RISOTTO

- RISOTTO COURTLAND PEAR, GORGONZOLA DOLCE, HAZELNUT
- LASAGNE ALLA BOLOGNESE VEAL + PORK, BESCIAMELLA, GARLIC CREAM, HERB OIL
- SPAGHETTI ALLA CHITARRA SANTA BARBARA UNI, SMOKED BUTTER, DILL, LEMON, TROUT ROE
- BOTTONI SMOKED SCAMORZA + FONTINA FONDUTA, ZUCCHINI ALLA SCAPECE, SQUASH BLOSSOM
- 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
- POLLO ALLA DIAVOLA YELLOW PEPPER PUREE, JIMMY NARDELLO AGRODOLCE, 'NDUJA DEMI GLACE, POTATO CRISP
- PORK DUO LOIN + BELLY, TWIN PEAKS PEACHES, FENNEL, RADICCHIO, DEMI-GLACE
- JAPANESE A5 WAGYU** FORAGED MUSHROOM, TARRAGON, POMMES DAUPHINE, HUCKLEBERRY

**WAGYU SUPPLEMENT 65

PANE + FORMAGGI SUPPLEMENTS**

- ARTISANAL CHEESE** COSSANELLA, GORGONZOLA DOLCE, TOMA, PATE DE FRUITS, GRISSINI, LAVASH 25
- BRIOCHE** ARUGULA PESTO BUTTER, SMOKED MALDON 8

DOLCE

- PANNA COTTA CRÉME FRAÎCHE, FRENCH BUTTER PEAR, BROWN BUTTER, BAKING SPICE
- AFFOGATO TIRAMISU GELATO, MARSALA, COCOA, MASCARPONE, CHOCOLATE FISH ESPRESSO
- BOMBOLONI LEMON CURD, FENNEL BUTTERSCOTCH TUILE, TOASTED FENNEL GELATO
- CROSTATA AL CIOCCOLATO ALMOND, FIG, BALSAMIC, SALTED CARAMEL

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