

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
PUMPKIN VELLUTATA	PEPITAS, CHILI CRISP, TALEGGIO FONDUTA, ROSEMARY FOCACCIA

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
TORTELLI DI ZUCCA	BROWN BUTTER, AMARETTO, MARCONA ALMOND, PUMPKIN, ACETO BALSAMICO
FETTUCCINE**	LOBSTER, PRAWN, PANCETTA, PRESERVED LEMON, TOMATO PARMA ROSA
**FETTUCCINE SUPPLEMENT 15	

ENTREE

PORK CHEEK	GNOCCHETTI DI SPATZLE, APPLE COMPOTE, SALSA VERDE
SCALLOP	LOBSTER VELOUTE, MUSHROOM TORTELLINI, MAITAKE, PICKLED FENNEL
BRODETTO DI PESCE	SNAPPER, SCALLOP, RED PRAWN, MUSSELS, BABY LEEK, POTATO
POLLO ALLA DIAVOLA	YELLOW PEPPER PUREE, JIMMY NARDELLO AGRODOLCE, 'NDUJA DEMI GLACE, POTATO CRISP
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

TORTA DI PISTACCHIO	BLACK CURRANT, LEMON VERBENA, WHITE CHOCOLATE
PANNA COTTA	CRÉME FRAÎCHE, FRENCH BUTTER PEAR, BROWN BUTTER, BAKING SPICE
AFFOGATO	TIRAMISU GELATO, MARSALA, COCOA, MASCARPONE, CHOCOLATE FISH ESPRESSO
CROSTATA AL CIOCCOLATO	ALMOND CRUMBLE, VINO ROSSO, DARK CHOCOLATE, SALTED CARAMEL
BOMBOLONI	LEMON CURD, FENNEL BUTTERSCOTCH TUILE, TOASTED FENNEL GELATO

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