

CENA

VEGAN + VEGETARIAN

* VEGAN UPON REQUEST

ANTIPASTI

- GAZPACHO DI MELONE* MARCONA ALMOND, BASIL-MINT PESTO, HEIRLOOM MELON
- PUMPKIN VELLUTATA* PEPITAS, CHILI CRISP, TALEGGIO FONDUTA, ROSEMARY FOCACCIA
- ARANCINI FONTINA, YELLOW PEPPER PURÉE, JIMMY NARDELLO AGRODOLCE, RICOTTA SALATA
- UOVO TOSCANO PANKO-CRUSTED SOFT-BOILED EGG, LEEK CONFIT, CHICORY, CELERIAC

PASTA E RISOTTO

- SPAGHETTI ALLA CHITARRA SMOKED BUTTER, DILL, LEMON, CURED EGG YOLK
- TORTELLI DI ZUCCA BROWN BUTTER, AMARETTO, MARCONA ALMOND, PUMPKIN, ACETO BALSAMICO
- FETTUCCINE* PRESERVED LEMON, TOMATO, OLIVES, CAPERS, TOMATO PARMA ROSA
- RISOTTO* COURTLAND PEAR, GORGONZOLA DOLCE, HAZELNUT

ENTREE

- HEN OF THE WOODS* MUSHROOM VELOUTE, MUSHROOM TORTELLINI, PICKLED FENNEL
- 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
- CROSTATA AL CIOCCOLATO ALMOND CRUMBLE, VINO ROSSO, DARK CHOCOLATE, SALTED CARAMEL
- TORTA DI PISTACCHIO BLACK CURRANT, LEMON VERBENA, WHITE CHOCOLATE
- AFFOGATO VANILLA GELATO, 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