

CRUDI

CARNE CRUDA*	TARTUFATA, GARLIC TOAST, EGG, CAPER
COMPOSED OYSTERS*	SPUMA DI POMODORO, RED ONION PEARLS, CHILI OIL
HAMACHI CRUDO*	PERSIMMON SALSA, BLOOD ORANGE VINAIGRETTE, JALAPEÑO
TSAR NICOULAI GOLDEN RESERVE**	CARAMELIZED ONION, CREME FRAICHE, ZEPPOLE
**CAVIAR SUPPLEMENT 65	

ANTIPASTI

POLPO	BALSAMIC GLAZED OCTOPUS, CALABRIAN CHILI, INK, POTATO GNOCCHI
VITELLO TONATTO	VEAL, TONNO, CAPERS, MUSTARD SEED, ANCHOVY, FRISEE, DEMI-GLACE
UOVO TOSCANO	PANKO-CRUSTED SOFT-BOILED EGG, LEEK CONFIT, CHICORY, CELERIAC, PROSCIUTTO
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**	ANCHOVY GARLIC 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