

CENA

VEGAN + VEGETARIAN

* VEGAN UPON REQUEST

ANTIPASTI

- PUMPKIN VELLUTATA*PEPITAS, CHILI CRISP, TALEGGIO FONDUTA, ROSEMARY FOCACCIA
- ARANCINIFONTINA, YELLOW PEPPER PURÉE, JIMMY NARDELLO AGRODOLCE, RICOTTA SALATA
- UOVO TOSCANOPANKO-CRUSTED SOFT-BOILED EGG, LEEK CONFIT, CHICORY, CELERIAC

PASTA E RISOTTO

- SPAGHETTI ALLA CHITARRASMOKED BUTTER, DILL, LEMON, CURED EGG YOLK
- TORTELLI DI ZUCCABROWN 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, LAVASH25
- BRIOCHE** CHARCOAL SMOKED BUTTER, SMOKED MALDON8

DOLCE

- TORTA AL CIOCCOLATO* DARK CHOCOLATE, AMARENA CHERRY, BALSAMICO
- BOMBOLONILEMON CURD, FENNEL BUTTERSCOTCH TUILE, TOASTED FENNEL GELATO
- CROSTATA AL CIOCCOLATOALMOND CRUMBLE, VINO ROSSO, DARK CHOCOLATE, SALTED CARAMEL
- TORTA DI PISTACCHIOBLACK CURRANT, LEMON VERBENA, WHITE CHOCOLATE
- AFFOGATOVANILLA GELATO, CHOCOLATE, CHOCOLATE FISH ESPRESSO

THREE COURSE MENU99

WINE PAIRING70

ANTIPASTI

ENTREE + DESSERT

FOUR COURSE MENU129

WINE PAIRING95

ANTIPASTI + PASTA

ENTREE + DESSERT

FIVE COURSE MENU159

WINE PAIRING115

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