CENA
DINNER

CRUDI

CARNE CRUDA* TARTUFATA, GARLIC TOAST, EGG, CAPER

HAMACHI CRUDO* PERSIMMON SALSA, BLOOD ORANGE VINAIGRETTE, JALAPEÑO

COMPOSED OYSTERS* POMEGRANATE GELÉE, PICKLED APPLE GRANITA, MINT OIL

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

AGNOLOTTI DEL PLIN AI TRE ARROSTI BRAISED RABBIT, PORK, + VEAL, JUS, PARMIGIANO 30 MESI

FETTUCCINE** LOBSTER, PRAWN, PANCETTA, PRESERVED LEMON, TOMATO PARMA ROSA

**FETTUCCINE SUPPLEMENT 15

**BLACK TRUFFLE SUPPLEMENT 25

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 AL MARSALA PARSNIP PURÉE, FRITELLE DI FARROTTO, MARSALA 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** 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

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS