CENA

VEGAN + VEGETARIAN

* VEGAN UPON REQUEST

ANTIPASTI

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

UOVO TOSCANO PANKO-CRUSTED SOFT-BOILED EGG, LEEK CONFIT, CHICORY, CELERIAC

ARANCINI FONTINA, MUSHROOM, PEPITA CHILI CRUNCH, CHICORY

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

**BLACK TRUFFLE SUPPLEMENT 25

ENTREE

HEN OF THE WOODS* MUSHROOM VELOUTE, MUSHROOM TORTELLINI, PICKLED FENNEL

CAVOLFIORE ARROSTO* CASTELLUCCIO LENTILS, ORANGE AGRODOLCE, CAULIFLOWER SPUMA, MARCONA ALMOND

GNOCCHI ALLA ROMANA* MUSHROOM BOLOGNESE, SMOKED SCAMORZA, PECORINO

PANI + FORMAGGI SUPPLEMENTS**

ARTISANAL CHEESE** COSSANELLA, GORGONZOLA DOLCE, TOMA, PATE DE FRUITS, GRISSINI, LAVASH 25

BRIOCHE** CHARCOAL SMOKED 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

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