

START WITH STUZZICHINI

HOUSE SALUMI BOARD \$40

24mo Prosciutto di Parma & House Made Salumi with Seasonal Accompaniments

1OZ OSETRA CAVIAR \$180

Served with Crispy Potato Dumplings, Sour Cream & Traditional Garnish

CLASSIC SIX-COURSE TASTING MENU

\$175 PER PERSON | OPTIONAL WINE PAIRING \$95

ONE

FOIE GRAS PASTRAMI *with* TOASTED BRIOCHE *and* MOSTARDA

TWO

SWEET ONION CREPE *with* TRUFFLE *and* PARMESAN FONDUTA

THREE

CLASSIC SPLIT

featuring

SPINACH GNOCCHI *and* ALMOND TORTELLINI

FOUR

CHESTNUT FETTUCCINE *with* WILD BOAR RAGU *and* COCOA

FIVE

ROASTED HEN *with* PROSCIUTTO, FOIE GRAS *and* MAITAKE MUSHROOMS

OR

SMOKED BABY GOAT *over* HOUSE-MILLED SOFT POLENTA

SIX

CHOCOLATE TARTUFO *with* LUXARDO CHERRIES

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

ANTIPASTI

STRIPED JACK CRUDO *with* GINGER, SHAVED TURNIP *and* WINTER CITRUS* \$24

BEAU SOLEIL OYSTERS *with* GIARDINIERA MIGNONETTE* \$28

SOFT POLENTA *with* CHESTNUT CREMA, CHANTERELLES *and* EGG YOLK \$26

WARM SALAD *with* BACON, EGG *and* SHERRY VINAIGRETTE \$19

MARKET CHICORY SALAD *with* WALNUT, POMEGRANATE *and* UBRIACO ROSSO CHEESE \$16

BURRATA *di* PUGLIA *with* CELERY ROOT, BLACK TRUFFLE *and* HAZELNUTS \$19

PASTA

MAFALDINE BOLOGNESE *with* WHIPPED BESCIAMELLA \$36

PACCHERI *ai* FRUTTI DI MARE *with* CALABRIAN CHILI BUTTER \$46

BUTTERNUT SQUASH TORTELLINI *with* GORGONZOLA FONDUTA *and* FRESH GINGER \$33

CASONCELLI *alla* BERGAMASCA *with* BACON *and* SAGE \$36

RICOTTA CAVATELLI *with* BROCCOLI RAGU *and* FONTAL FONDUTA \$31

GNOCCHI SARDI *with* MUSSELS, HOUSE BACON *and* SEA BEAN \$33

SECONDI

GRILLED WAGYU BAVETTE *with* BAGNA CAUDA *and* CRISPY SUNCHOKE* \$59

GRILLED SWORDFISH *with* WHITE BEANS, DANDELION GREENS *and* CITRUS BUTTER* \$44

GRILLED GREEN CIRCLE CHICKEN *with* BUDINO DI PANE *and* CHANTERELLE MUSHROOM \$48

GRILLED SEAFOOD MISTO *with* LEMON *and* EXTRA VIRGIN OLIVE OIL* \$84

SALT BAKED BRANZINO *for* TWO *with* BRUSSELS SPROUTS *and* TRUFFLE BUTTER \$100

ROASTED RACK OF LAMB *with* MARKET BEANS *and* LAMB SAUSAGE* \$168