

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 Latkes, Sour Cream & Traditional Garnish

FOIE GRAS PASTRAMI \$34
Over Toasted Brioche and Mostarda

CLASSIC SIX-COURSE TASTING MENU
\$185 PER PERSON | OPTIONAL WINE PAIRING \$95

ONE
SPRING PEAS *with* WALNUTS *and* FRESH RICOTTA

TWO
ASPARAGUS SFORMATO *with* EGG, GUANCIALE *and* PECORINO

THREE
CLASSIC SPLIT
featuring
SPINACH GNOCCHI *and* ALMOND TORTELLINI

FOUR
FETTUCCINE *with* MOREL MUSHROOM RAGU

FIVE
GRILLED WAGYU RIBEYE CAP *with* ASPARAGUS *and* EGG

SIX
CHOCOLATE *and* ESPRESSO TARTUFO *with* LUXARDO CHERRIES

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

ANTIPASTI

BLUEFIN TUNA CRUDO *with* SICILIAN CAPER, LEMON *and* SORREL* \$26

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

WILD ARUGULA SALAD *with* RHUBARB, PISTACHIO *and* AGED PECORINO \$16

BURRATA *di* PUGLIA *with* WARM BABY ARTICHOKES *and* CRISPY SHALLOTS \$19

CRISPY EGG *with* MOREL MUSHROOMS *and* DUCK CONFIT \$25

PASTA

MAFALDINE BOLOGNESE *with* WHIPPED BESCIAMELLA \$36

SPAGHETTI *alla* CHITARRA *with* DUNGENESS CRAB RAGU \$38

GOAT CHEESE CAMELLE *with* WHITE ASPARAGUS *and* TARRAGON \$31

PECORINO *and* POTATO CULURGIONES *with* RAMP PESTO *and* PINE NUTS \$33

CALAMARATA NERA *with* SCALLOP, SMOKED TROUT ROE *and* LEMON \$37

SECONDI

GRILLED WAGYU RIBEYE *with* CHARRED LEEKS *and* BEARNAISE* \$88

PAN ROASTED DUCK BREAST *with* SPRING BERRY JUS *and* DUCK FAT POTATOES \$53

GRILLED SEAFOOD MISTO *with* LEMON *and* EXTRA VIRGIN OLIVE OIL* \$92

SALT BAKED BRANZINO *for* TWO *with* GRILLED ASPARAGUS *and* TRUFFLE BUTTER \$100

ROASTED RACK OF LAMB *with* SPRING VEGETABLE GRATIN *and* LAMB SAUSAGE* \$168