

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

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 ESPRESSO TARTUFO with LUXARDO CHERRIES

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

ANTIPASTI

TROUT BELLY CRUDO with SICILIAN CAPER, LEMON and SORREL* \$24

BEAU SOLEIL OYSTERS with GIARDINIERA MIGNONETTE* \$28

WARM SALAD with DUCK CONFIT, EGG and RIESLING VINAIGRETTE \$19

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 PROSCIUTTO di PARMA \$24

PASTA

MAFALDINE BOLOGNESE with WHIPPED BESCIAMELLA \$36

SPAGHETTI alla CHITARRA with DUNGENESS CRAB RAGU \$38

GOAT CHEESE CAMELLE with WHITE ASPARAGUS and TARRAGON \$31

ARTICHOKE and PROSCIUTTO MEZZELUNA with SUNGOLD TOMATOES \$36

CALAMARATA NERA with SCALLOP, SMOKED TROUT ROE and LEMON \$34

SECONDI

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

PAN ROASTED DUCK BREAST with SPRING BERRY JUS and DUCK FAT POTATOES \$48

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