

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  
CRISPY SQUID *and* ARTICHOKE GALETTE

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 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

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

SECONDI

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

OCEAN TROUT MILANESE *with* ENGLISH PEAS *and* SPRING ONION TARTARE SAUCE\* \$40

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