

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

MOLTEN PISTACHIO CAKE *with* PISTACHIO GELATO

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

ANTIPASTI

BLUEFIN TUNA TARTARE *with* RED PEPPER ZABAGLIONE, CAPERS *and* CRISPY RICE* \$26

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

WILD ARUGULA SALAD *with* CRISPY ARTICHOKEs *and* MEYER LEMON \$16

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

PASTA

MAFALDINE BOLOGNESE *with* WHIPPED BESCIAAMELLA \$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

PAPPARDELLE *with* CHANTERELLE MUSHROOMS, CORN *and* TRUFFLE \$39

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

SECONDI

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

WOOD ROASTED BLACK COD *with* CELERY ROOT *and* WHIPPED BACCALA* \$51

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