

CRUDI

OYSTERS* HOUSE HOT SAUCE, LEMON, MIGNONETTE
 CARNE CRUDA* TARTUFATA, GARLIC TOAST, EGG, ALDON'S GREENS
 SCALLOP CARPACCIO* PICKLED MUSTARD SEED, INK TUILLE, GREEN GARLIC AGRODOLCE
 CAVIAR SERVICE** WHITE ASPARAGUS PANNA COTTA, PASSMORE ESTATE CAVIAR, ZEPPOLE

**SUPPLEMENT 25

ANTIPASTI

GNOCCHI ALLA ROMANA PANCETTA, PEAS, RICOTTA SALATA, SMOKED CARROT
 POLPO BALSAMIC GLAZE, CALABRIAN CHILI, FENNEL, INK, POTATO GNOCCHI
 PORK BELLY SULTANA-PINE NUT AGRODOLCE, GREEN APPLE-CELERY ROOT PUREE
 COOKED + PICKLED + RAW FRIED ASPARAGUS + ARTICHOKE, HOUSE MADE RICOTTA, LOCAL VEGETABLES
 GAZPACHO PRIMAVERA WATERCRESS, ASPARAGUS, ALMOND, PICKLED RED PRAWNS, POLENTA CROUTONS

PASTA E RISOTTO

RISOTTO PARMESAN, PARMESAN, PARMESAN
 AGNOLOTTI PARMESAN BRODO, SPINACH, BABY ARTICHOKE, ASPARAGUS
 BIGOLI OSSO BUCO RAGU, POMODORINI, FAVA BEANS, HORSERADISH GREMOLATA
 FETTUCCINE MAINE LOBSTER, PANCETTA, PRESERVED LEMON, TOMATO PARMA ROSA
 TAJARIN DUCK EGG PASTA, PORCINI CREAM, DUCK CONFIT, TARTUFATA, PECORINO,

ENTREE

SEA SCALLOPS PEA SHOOT HUMMUS, MARCONA ALMOND, FRIED FARRO, GREEN GARLIC, PICKLED ONION
 LAMB APRICOT MOSTARDA, YAM RICOTTA GRATIN, ROASTED CARROTS + SUMMER SQUASH
 72 HOUR SHORT RIB SALSA VERDE, POTATO GRATIN, NATURAL JUS, BALSAMIC RADICCHIO-ARUGULA
 GNOCCHI SQUASH BLOSSOM-HAZELNUT PESTO, ASPARAGUS, ARTICHOKE, RICOTTA SALATA

DOLCE

SPUMONI BOMBE PISTACHIO, CHOCOLATE, AMARENA CHERRIES
 PAVLOVA STRAWBERRIES, MASCARPONE, WHITE CHOCOLATE
 BOMBOLONI LEMON CURD, VANILLA GELATO

PLEASE SELECT A THREE, FOUR OR FIVE COURSE TASTING MENU
 EVERY GUEST MUST ORDER SEPARATELY. SPLIT TASTING MENUS ARE NOT PERMITTED.
 20% SERVICE CHARGE

THREE COURSE

ANTIPASTI
 ENTREE + DESSERT
 85

FOUR COURSE

ANTIPASTI, PASTA
 ENTREE + DESSERT
 105

FIVE COURSE

CRUDI, ANTIPASTI, PASTA
 ENTREE + DESSERT
 125

A 3% KITCHEN EQUITY SERVICE FEE WILL BE ADDED TO ALL PURCHASES
 PLEASE VISIT OUR WEBSITE FOR ADDITIONAL DETAILS
 *RAW OR UNDERCOOKED OR CONTAINS RAW OR UNDERCOOKED INGREDIENTS