

## ANTIPASTI

COOKED + PICKLED + RAW\*\* FRITTI MISTI, WHIPPED BURRATA, LOCAL VEGETABLES, PESTO  
GRILLED PEACH GAZPACHO\*\* CARAMELIZED RED ONION, PIQUILLO, ALMOND, POLENTA CROUTONS  
INSALATA CAPRESE\*\* WHIPPED BURRATA, TOMATO-BALSAMIC SORBETTO, SHALLOTS, BASIL, LAVOSH

## PASTA

FETTUCCINE\*\* PRESERVED LEMON, EGGPLANT, OLIVES, CAPERS, TOMATO PARMA ROSA  
TAJARIN DUCK EGG PASTA, PORCINI CREAM, TARTUFATA, PECORINO ROMANO  
GEMELLI \*\* SPICY MARINARA, PIQUILLO, SUMMER SQUASH, ARUGULA

## ENTREE

GNOCCHI SWEET CORN-TURMERIC SOUBISE, SEASONAL VEGETABLES, PIQUILLO AGRO DOLCE  
YAM GRATIN GRILLED + FRIED SEASONAL VEGETABLES, SMOKED CARROT BUTTER  
RISOTTO\*\* ZUCCHINI, ROASTED CORN, PIQUILLO, ARUGULA, PARMESAN

## DOLCE

SPUMONI BOMBE PISTACHIO, CHOCOLATE, AMARENA CHERRIES  
PANNA COTTA LOCAL APRICOTS, PINK PEPPERCORN MERINGUE, MARCONA ALMOND  
BOMBOLONI LEMON CURD, VANILLA GELATO  
SEASONAL SORBETTO\*\* MADE DAILY IN HOUSE

PLEASE SELECT A THREE, FOUR OR FIVE COURSE TASTING MENU  
EVERY GUEST MUST ORDER SEPARATELY. SPLIT TASTING MENUS ARE NOT PERMITTED.  
20% SERVICE CHARGE + 3% KITCHEN EQUITY FEES APPLIED

### THREE COURSES

ANTIPASTI, ENTREE

+ DESSERT

95

### FOUR COURSES

ANTIPASTI, PASTA

ENTREE + DESSERT

120

### FIVE COURSES

TWO ANTIPASTI, PASTA

ENTREE + DESSERT

145