

CRUDI

OYSTERS* HOUSE HOT SAUCE, LEMON, MIGNONETTE
 CARNE CRUDA* TARTUFATA, GARLIC TOAST, EGG, BITTER GREENS
 HAMACHI CRUDO* HORSERADISH CREMA, FERMENTED HEIRLOOM MELON
 CAVIAR SERVICE** CELERY PANNA COTTA, CAVIAR, ZEPPOLE

**SUPPLEMENT 25

ANTIPASTI

INSALATA CAPRESE WHIPPED BURRATA, TOMATO-BALSAMIC SORBETTO, SHALLOTS, BASIL, LAVOSH
 GRILLED PEACH GAZPACHO PIQUILLO, SWEET ONION, ALMOND, PICKLED RED PRAWNS, POLENTA CROUTONS
 POLPO BALSAMIC GLAZE, CALABRIAN CHILI, FENNEL, INK, POTATO GNOCCHI

PASTA E RISOTTO

GEMELLI RABBIT RAGU, POMODORINI, ARUGULA, BURRATA, GREMOLATA
 FETTUCCINE LOBSTER, LANGOSTINO, PANCETTA, PRESERVED LEMON, TOMATO PARMA ROSA
 TAJARIN DUCK EGG PASTA, DUCK CONFIT, PORCINI CREAM, TARTUFATA, PECORINO ROMANO
 RISOTTO PARMESAN, PARMESAN, PARMESAN

ENTREE

SCALLOPS PANCETTA, SWEET CORN-TURMERIC SOUBISE, PARISIAN GNOCCHI, PIQUILLO AGRO DOLCE
 72 HOUR SHORT RIB SALSA VERDE, POTATO CULURGIONES, NATURAL JUS, BALSAMIC RADICCHIO-ARUGULA
 PORK TENDERLOIN CONFIT SWEET POTATO, HARISSA, JIMMY NARDELLO ROMESCO, LABNEH
 LOCAL BLACK COD NDUJA, TUSCAN WHITE BEANS, GRILLED RAPINI, SMOKED CLAMS

DOLCE

SPUMONI BOMBE PISTACHIO, CHOCOLATE, AMARENA CHERRIES
 PANNA COTTA LOCAL PEARS, PINK PEPPERCORN MERINGUE, MARCONA ALMOND
 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 + 3% KITCHEN EQUITY FEES APPLIED

THREE COURSE

ANTIPASTI
 ENTREE + DESSERT
 95

FOUR COURSE

ANTIPASTI, PASTA
 ENTREE + DESSERT
 120

FIVE COURSE

CRUDI, ANTIPASTI, PASTA
 ENTREE + DESSERT
 145