

ANTIPASTI

INSALATA BARBABIETOLA COOKED + PICKLED + RAW** FRITTI MISTI, WHIPPED BURRATA, LOCAL VEGETABLES, PESTO
12 YR ACETO BALSAMICO TRADIZIONALE, ROASTED BEET, BURRATA, PISTACHIO, CHOCOLATE

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
RISOTTO** CHANTERELLE MUSHROOM, CIPOLLINI ONION, ARUGULA, PARMESAN
PANISSE RED PEPPER "HUMMUS", LABNEH, FRIED POLE BEANS, TOASTED SESAME

DOLCE

SPUMONI BOMBE PISTACHIO, CHOCOLATE, AMARENA CHERRIES
PANNA COTTA LOCAL PEARS, 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