

CRUDI

- OYSTERS* HOUSE HOT SAUCE, LEMON, MIGNONETTE
- CARNE CRUDA* TARTUFATA, GARLIC TOAST, EGG, BITTER GREENS
- HOKKAIDO SCALLOP CRUDO* UNI, LARDO, PIQUILLO AGRO DOLCE, SESAME
- CAVIAR SERVICE** CAULIFLOWER PANNA COTTA, CAVIAR, ZEPPOLE

**SUPPLEMENT 45

INSALATA E ANTIPASTI

- BEETS + BURRATA 12 YR ACETO BALSAMICO TRADIZIONALE, CITRUS, PISTACHIO, CHOCOLATE
- CONSERVA 2.0 CALAMARI, MUSSELS, CLAMS, PRAWNS, NDUJA, TOMATO, ROASTED PEPPER, TOAST
- PORK BELLY VANILLA SPICED PEARS, CANDIED WALNUTS, CELERY ROOT, GORGONZOLA
- 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

- GUINEA HEN BALLOTINE CONFIT POTATO, ROASTED BEET, CECI BEANS, RAINBOW CHARD
- ALASKAN HALIBUT TUSCAN WHITE BEANS, BUTTERNUT SQUASH, TOMATO, CLAMS
- SEA SCALLOPS PANCETTA, ROASTED PARSNIP, CARROT, CHANTERELLE MUSHROOM
- ZABUTON SALSA VERDE, POTATO CULURGIONES, BALSAMIC RADICCHIO-ARUGULA

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