

ANTIPASTI

BEETS + BURRATA 12 YR ACETO BALSAMICO TRADIZIONALE, ROASTED BEET, BURRATA, PISTACHIO, CHOCOLATE
WILD MUSHROOM BRUSCHETTA WILD + TAME MUSHROOMS, TARTUFATA RICOTTA, GRILLED BREAD, ARUGULA
PEARS + GORGONZOLA PORT POACHED PEARS, CANDIED WALNUTS, GORGONZOLA MOUSSE, BRAISED ENDIVE

PASTA

FETTUCCINE** PRESERVED LEMON, POMODORINI TOMATO, OLIVES, CAPERS, TOMATO PARMA ROSA
AGNOLOTTI KABOCHA SQUASH, HAZELNUT, RICOTTA, SAGE
TAJARIN DUCK EGG PASTA, PORCINI CREAM, TARTUFATA, PECORINO ROMANO

ENTREE

GNOCCHI ROASTED PARSNIP, CARROT, CHANTERELLE MUSHROOM
RISOTTO** WILD + TAME MUSHROOMS, CIPOLLINI ONION, ARUGULA, PARMESAN
GRATINATO GRILLED BROCCOLINI, ROASTED CAULIFLOWER, SALSA VERDE

DOLCE

SPUMONI BOMBE PISTACHIO, CHOCOLATE, AMARENA CHERRIES
PANNA COTTA PERSIMMON, 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