

## CRUDI

OYSTERS\* HOUSE HOT SAUCE, LEMON, MIGNONETTE  
 CARNE CRUDA\* TARTUFATA, GARLIC TOAST, EGG, BITTER GREENS  
 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 PERSIMMON MOSTARDA, PICKLED PEARL ONION, KABOCHA PUREE, JUS  
 POLPO BALSAMIC GLAZE, CALABRIAN CHILI, FENNEL, INK, POTATO GNOCCHI

## PASTA E RISOTTO

AGNOLOTTI KABOCHA SQUASH, ITALIAN HAZELNUT, RICOTTA, SAGE  
 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

PORK OSSO BUCO RYE SPATZLE, CHESTNUT GREMOLATA, LACINATO KALE  
 LOCAL BLACK COD TUSCAN WHITE BEANS, BUTTERNUT SQUASH, TOMATO, CLAMS  
 SEA SCALLOPS HOUSE MADE PANCETTA, ROASTED PARSNIP, CARROT, CIPOLLINI  
 ZABUTON SALSA VERDE, POTATO GRATINATO, BALSAMIC RADICCHIO-ARUGULA

## DOLCE

SPUMONI BOMBE PISTACHIO, CHOCOLATE, AMARENA CHERRIES  
 PANNA COTTA PERSIMMON, PINK PEPPERCORN MERINGUE, MARCONA ALMOND  
 BOMBOLONI LEMON CURD, VANILLA GELATO

PLEASE SELECT A THREE, FOUR OR FIVE COURSE 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