CENA
VEGAN + VEGETARIAN

** VEGAN UPON REQUEST

ANTIPASTI

BEETS + BURRATA — 12 YR ACETO BALSAMICO TRADIZIONALE, ROASTED BEET, BURRATA, PISTACHIO, CHOCOLATE

WILD MUSHROOM BRUSCHETTA — WILD + TAME MUSHROOMS, TARTUFATA RICOTTA, GRILLED BREAD, ARUGULA

ARANCINI — TOMATO, ALEPO. PARMESAN, PIQUILLO AGRO DOLCE, RICOTTA SALATA

PASTA

FETTUCCINE** — PRESERVED LEMON, TOMATO, OLIVES, CAPERS, TOMATO PARMA ROSA

TAJARIN — DUCK EGG PASTA, PORCINI CREAM, TARTUFATA, PECORINO ROMANO

AGNOLOTTI — KABOCHA SQUASH, HAZELNUT, RICOTTA, SAGE

ENTREE

EGGPLANT PARMESAN — ALMOND ROMESCO, GNOCCHI ALLA ROMANA, FRIED CAPER, APRICOT

GNOCCHI — LEEKS, LACINATO KALE, PARSNIP, ROMANESCO, CAULIFLOWER, PECORINO ROMANO

RISOTTO** — WILD + TAME MUSHROOMS, CIPOLLINI ONION, ARUGULA, PARMESAN

DOLCE

SPUMONI BOMBE — PISTACHIO, CHOCOLATE, AMARENA CHERRIES

SALTED CARAMEL BUDINO — CHOCOLATE CAKE, FINGER LIME, MERINGUE

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	FOUR COURSES	FIVE COURSES
ANTIPASTI, ENTREE	ANTIPASTI, PASTA	TWO ANTIPASTI, PASTA
+ DESSERT	ENTREE + DESSERT	ENTREE + DESSERT
95	120	145

*RAW OR UNDERCOOKED OR CONTAINS RAW OR UNDERCOOKED INGREDIENTS

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

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