

STUZZICHINI

FOIE GRAS PASTRAMI WITH TOASTED BRIOCHE AND MOSTARDA \$34

DURUM FOCACCIA WITH WHIPPED RICOTTA AND MORTADELLA \$22

24 MO PROSCIUTTO DI PARMA WITH SAVORY ZEPPOLE AND BLACK PEPPER HONEY \$24

ANTIPASTI

BLUEFIN TUNA CRUDO WITH CARA CARA VINAIGRETTE AND WILD ARUGULA \$26

BEAU SOLEIL OYSTERS WITH GIARDINERA MIGNONETTE \$28

SWEET ONION CREPE WITH TRUFFLE AND PARMESAN FONDUE \$18

SHAVED CAULIFLOWER SALAD WITH SALSA VERDE AND RICOTTA SALATA \$17

WARM SALAD WITH PANCETTA, EGG AND AGED BALSAMIC \$19

WINTER CITRUS CARPACCIO WITH SWEET ONIONS AND ESPELETTE PEPPER \$17

PASTA

ALMOND TORTELLINI WITH PARMESAN AND WHITE TRUFFLE \$34

SPINACH GNOCCHI WITH RICOTTA SALATA AND BROWN BUTTER \$34

CASONCELLI ALLA BERGAMASCA WITH BACON AND SAGE \$36

SAFFRON FUSILLI WITH LOBSTER AND PERNOD \$46

TALEGGIO RAVIOLI WITH RADICCHIO, HONEY AND WALNUTS \$36

GEMELLI WITH PISTACHIO PESTO AND ORANGE \$32

CHESTNUT FETTUCCINE WITH WILD BOAR RAGU AND COCOA \$37

SECONDI

ROASTED GOAT OVER HOUSE MILLED POLENTA \$64

GRILLED WAGYU BAVETTE WITH CRISPY SQUASH AND HORSERADISH BAGNA CAUDA \$59

ROASTED HEN WITH PROSCIUTTO, FOIE GRAS AND MAITAKE MUSHROOMS \$56

HERITAGE PORK MILANESE WITH TONNATO SAUCE AND CELERY SALAD \$46

SWORDFISH WITH SWISS CHARD, PINE NUTS AND CASTELVETRANO OLIVES \$48

GRILLED SEAFOOD MISTO WITH LEMON AND EXTRA VIRGIN OLIVE OIL \$84

SALT BAKED BRANZINO for two WITH BRUSSEL SPROUTS AND TRUFFLE BUTTER \$100

PORCINI CRUSTED RIBEYE FOR TWO WITH CHANTERELLE RAGU \$238

DOLCI

CHOCOLATE POLENTA SOUFFLE WITH VANILLA GELATO \$16

PISTACHIO FLAN WITH ORANGE CURD GELATO \$18

CRÈME FRAICHE PANNA COTTA WITH ORANGE AND FIG \$15

BANOFEE TART \$14

RUM BABA WITH APPLE CONSERVA AND HONEY GELATO \$16

ROBIOLA D.O.P WITH FENNEL JAM AND HONEYCOMB \$22

GELATO AND SORBETTI \$12