

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 BLOOD ORANGE VINAIGRETTE AND WILD ARUGULA \$26

BEAU SOLEIL OYSTERS WITH GIARDINERA MIGNONETTE \$28

SWEET ONION CREPE WITH TRUFFLE AND PARMESAN FONDUE \$18

SHAVED ASPARAGUS SALAD WITH SALSA VERDE AND RICOTTA SALATA \$18

WILD ARUGULA SALAD WITH CRISPY ARTICHOKE AND MEYER LEMON \$16

BURRATA DI PUGLIA WITH PEAS, FAVA BEANS AND WALNUTS \$17

GRILLED COTECHINO OVER SOFT POLENTA WITH TOMATO AND EGG \$23

PASTA

ALMOND TORTELLINI WITH PARMESAN AND WHITE TRUFFLE \$34

SPINACH GNOCCHI WITH RICOTTA SALATA AND BROWN BUTTER \$34

TORTELLINI EN BRODO \$34

PACCHERI AI FRUTTI DI MARE WITH CALABRIAN CHILI BUTTER \$46

TALEGGIO RAVIOLI WITH RADICCHIO, HONEY AND WALNUTS \$36

GEMELLI WITH PISTACHIO PESTO AND ORANGE \$32

HERB GARGANELLI WITH RABBIT RAGU AND SUGAR SNAP PEAS \$39

BEET & GOAT CHEESE AGNOLOTTI WITH TARRAGON AND POPPY SEED \$37

SECONDI

ROASTED GOAT OVER HOUSE MILLED POLENTA \$64

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

GRILLED HERITAGE PORK COLLAR WITH BLACK PEPPER JUS AND CAULIFLOWER \$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 WHITE ASPARAGUS AND TRUFFLE BUTTER \$100

32oz PRIME DRY-AGED RIBEYE WITH ROASTED GARLIC BUTTER AND SUNCHOKES \$175

DOLCI

CHOCOLATE POLENTA SOUFFLE WITH PRALINE GELATO \$16

MOLTEN PISTACHIO CAKE WITH STRAWBERRIES AND LEMON-POPPY SEED GELATO \$18

SAFFRON CREME CARAMEL WITH BLACKBERRIES AND RHUBARB AGRODOLCE \$15

PAVLOVA WITH PASSIONFRUIT CURD AND RASPBERRIES \$16

GELATI AND SORBETTI \$12