

## STUZZICHINI

FOIE GRAS PASTRAMI *with* TOASTED BRIOCHE *and* MOSTARDA \$34

DURUM FOCACCIA *with* WHIPPED RICOTTA *and* MORTADELLA \$22

24MO 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* GIARDINIERA 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 ARTICHOKEs *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

MAFALDINE BOLOGNESE *with* WHIPPED BESCIAMELLA \$36

PACCHERI *ai* FRUTTI DI MARE *with* CALABRIAN CHILI BUTTER \$46

PEA & RICOTTA RAVIOLI *with* SPRING VEGETABLE RAGU \$33

CORZETTI *with* RAMP PESTO *and* BURRATA \$39

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 SOFT POLENTA \$64

SEARED ROHAN DUCK BREAST *with* FOIE GRAS, RHUBARB *and* PISTACHIO \$62

GRILLED HERITAGE PORK COLLAR *with* BLACK PEPPER JUS *and* CAULIFLOWER\* \$46

ROASTED TURBOT *over* POTATO GALETTE *with* CLAMS *and* GREEN GARLIC\* \$51

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

\* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH  
OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS