

ANTIPASTI

BLUEFIN TUNA CRUDO *with* MANGO, PRESERVED LEMON *and* SICILIAN PISTACHIO* \$26

BEAU SOLEIL OYSTERS *with* GIARDINIERA MIGNONETTE* \$28

SWEET ONION CREPE *with* TRUFFLE *and* PARMESAN FONDUE \$18

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

CHILLED LOBSTER SALAD *with* SALSA VERDE *and* HORSERADISH \$34

WILD ARUGULA SALAD *with* CRISPY ARTICHOKEs *and* MEYER LEMON \$16

BURRATA *di* PUGLIA *with* TOMATO, PEACH *and* ROASTED PEPPER VINAIGRETTE \$19

STUZZICHINI - “LITTLE BITES” - 1 for \$15, 3 for \$36, 5 for \$50
24mo Prosciutto di Parma & Melon ~ Sicilian Anchovies & Roasted Peppers
Marinated Artichokes & Pickles ~ Whipped Baccala & Smoked Trout Roe ~ Mortadella & Parmigiano

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

EGGPLANT RAVIOLI *with* FRESH TOMATO *and* CASTELROSSO FONDUTA \$33

CORZETTI *with* DIVER SCALLOPS, CORN *and* CHERRIES \$37

PAPPARDELLE *with* CHANTERELLES, CORN *and* BLACK TRUFFLES \$39

SECONDI

GRILLED WAGYU BAVETTE *with* SWEET CORN BAGNA CAUDA *and* SPRING ONIONS* \$59

WOOD ROASTED BLACK COD *with* TOMATO CONSERVA *and* SQUASH BLOSSOM* \$51

GRILLED GREEN CIRCLE CHICKEN *with* CHANTERELLE MUSHROOMS *and* WILD ARUGULA \$48

GRILLED SEAFOOD MISTO *with* LEMON *and* EXTRA VIRGIN OLIVE OIL* \$84

SALT BAKED BRANZINO *for* TWO *with* BRUSSELS SPROUTS *and* TRUFFLE BUTTER \$100

32OZ PRIME DRY-AGED RIBEYE *with* GARLIC BUTTER *and* HEIRLOOM TOMATOES* \$175

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