

BUON ANNO 2024!

START WITH STUZZICHINI

SUPPLEMENT: HOUSE SALUMI BOARD- 24 MO PROSCIUTTO DI PARMA, HOUSEMADE SALUMI AND SEASONAL ACCOMPANIMENTS \$40

SUPPLEMENT: 10Z OSETRA CAVIAR WITH CRISPY POTATO DUMPLINGS, SOUR CREAM AND TRADITIONAL GARNISH \$180

SUPPLEMENT: HALF DOZEN BEAU SOLEIL OYSTERS WITH GIARDINIERA MIGNONETTE \$28

\$395 PER PERSON | OPTIONAL WINE PAIRING \$129

ANTIPASTI

HERITAGE PORK COTECHINO STUFFED *with* PICKLED VEGETABLES
over UMBRIAN LENTILS

PASTA

RICOTTA *and* DRIED CHERRY MEZZELUNA *with* FOIE GRAS SAUCE
SUPPLEMENT: ALMOND TORTELLINI WITH PARMESAN AND WHITE TRUFFLE \$100

PASTA AL FORNO

SPINACH LASAGNETTA *with* CACIOCAVALLO *and* MATSUTAKE MUSHROOM
SUPPLEMENT: TAGLIOLINI WITH PROSECCO BUTTER, KING CRAB AND CAVIAR \$125

PESCE

ROASTED TURBOT *over* SUNCHOKE GALETTE *with* SANTA BARBARA
UNI, PIL-PIL SAUCE *and* WHITE TRUFFLE

CARNE

WOOD GRILLED WAGYU RIB CAP *with* NANTES CARROT, BRAISED BEEF
CHEEK ARANCINI *and* BLACK TRUFFLE BORDELAISE
SUPPLEMENT: WOOD ROASTED KING CRAB WITH BAGNA CAUDA AND GRILLED LEMON \$95

DOLCI

VETRI PANETTONE *with* ZABAGLIONE *and* KISHU TANGERINE