START WITH STUZZICHINI

HOUSE SALUMI BOARD \$40

24mo Prosciutto di Parma & House Made Salumi with Seasonal Accompaniments

10Z OSETRA CAVIAR \$180

Served with Crispy Potato Dumplings, Sour Cream & Traditional Garnish

CLASSIC SIX-COURSE TASTING MENU

\$175 PER PERSON | OPTIONAL WINE PAIRING \$95

ONE

FOIE GRAS PASTRAMI with TOASTED BRIOCHE and MOSTARDA

TWO

SWEET ONION CREPE with TRUFFLE and PARMESAN FONDUTA

THREE

CLASSIC SPLIT

featuring

SPINACH GNOCCHI and ALMOND TORTELLINI

FOUR

CHESTNUT FETTUCCINE with WILD BOAR RAGU and COCOA

FIVE

SMOKED BABT GOAT over HOUSE MILLED SOFT POLENTA

SIX

CHOCOLATE TARTUFO with LUXARDO CHERRIES

* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH

OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS

ANTIPAST

STRIPED JACK CRUDO with GINGER, SHAVED TURNIP and WINTER CITRUS* \$24

BEAU SOLEIL OYSTERS with GIARDINIERA MIGNONETTE* \$28

SOFT POLENTA with CHESTNUT CREMA, CHANTERELLES and EGG YOLK \$26

WARM SALAD with BACON, EGG and SHERRY VINAIGRETTE \$19

MARKET CHICORY SALAD with WALNUT, POMEGRANATE and UBRIACO ROSSO CHEESE \$16

BURRATA di PUGLIA with CELERY ROOT, BLACK TRUFFLE and HAZELNUTS \$19

PASTA

MAFALDINE BOLOGNESE with WHIPPED BESCIAMELLA \$36

TAGLIOLINI with KING CRAB and PROSECCO BUTTER \$48

BUTTERNUT SQUASH TORTELLINI with GORGONZOLA FONDUTA and FRESH GINGER \$33

CASONCELLI alla BERGAMASCA with BACON and SAGE \$36

RICOTTA CAVATELLI with BROCCOLI RAGU and FONTAL FONDUTA \$31

GNOCCHI SARDI with MUSSELS, HOUSE BACON and SEA BEAN \$33

SECONDI

GRILLED WAGYU BAVETTE with BAGNA CAUDA and CRISPY SUNCHOKES* \$59

GRILLED SWORDFISH with WHITE BEANS, DANDELION GREENS and CITRUS BUTTER* \$44

ROASTED HEN with PROSCIUTTO, FOIE GRAS and MAITAKE MUSHROOMS \$56

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

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

ROASTED RACK OF LAMB with MARKET BEANS and LAMB SAUSAGE* \$168