

## START WITH STUZZICHINI

### HOUSE SALUMI BOARD \$40

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

### 1OZ of OSETRA CAVIAR \$180

Served with Crispy Potato Dumplings, Sour Cream & Traditional Garnish

### FOIE GRAS PASTRAMI \$34

Oven Toasted Brioche & Mostarda

### BEAU SOLEIL OYSTERS \$28

Giardiniera Mignonette\*

## CLASSIC SIX- COURSE TASTING MENU

(\$185 per person | Wine Pairing \$95)

### ONE

SPRING PEAS with WALNUTS and FRESH RICOTTA

### TWO

ASPARAGUS SFORMATO with EGG, GUANCIALE and PECORINO

### THREE

#### "The CLASSIC SPLIT"

featuring

SPINACH GNOCCHI and ALMOND TORTELLINI

### FOUR

FETTUCCHINE with MOREL MUSHROOM RAGU

### FIVE

GRILLED WAYGU RIBEYE CAP with ASPARAGUS and EGG

### SIX

CANNOLI NAPOLEON with CINNAMON RICOTTA and DARK CHOCOLATE

## ANTIPASTI

BLUEFIN TUNA CRUDO with SICILIAN CAPER, LEMON and SORREL\* \$24

WILD ARUGULA SALAD with RHUBARB, PISTACHIO and AGED PECORINO \$16

BURRATA di PUGLIA with WARM BABY ARTICHOKEs and CRISPY SHALLOTS \$19

CRISPY EGG with MOREL MUSHROOMS and DUCK CONFIT \$25

## PASTA

MALFALDINE BOLOGNESE with WHIPPED BESCIAMELLA \$36

PAPPARDELLE with MAINE LOBSTER, CHERRY TOMATO and FAVA BEANS \$36

GOAT CHEESE CARMELLE with WHITE ASPARGUS and TARRAGON \$31

POTATO and PECORINO CULURGIONES with RAMP PESTO and PINE NUTS \$33

CALAMARATA NERA with SCALLOP, SMOKED TROUT ROE and LEMON \$37

## SECONDI

GRILLED WAGYU RIBEYE with CHARRED LEEKS and BEARNAISE\* \$88

PAN ROASTED DUCK BREAST with SPRING BERRY JUS and DUCK FAT POTATOES \$48

GRILLED SEAFOOD MISTO with LEMON and EXTRA VIRGIN OLIVE OIL\* \$92

SALT BAKED BRANZINO for TWO with GRILLED ASPARAGUS and TRUFFLE BUTTER \$100

ROASTED RACK of LAMB with SPRING VEGETABLE GRATIN and LAMB SAUSAGE\* \$168

\*Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish or Eggs May increase your risk of Food Bourne illness