

START WITH STUZZICHINI

SALUMI BOARD \$40

24 month Prosciutto di Parma & Salumi with Seasonal Accompaniments

1OZ of OSETRA CAVIAR* \$180

Served with Crispy Potato Latkes, Sour Cream & Traditional Garnish

SEASONAL OYSTERS* \$28

Giardiniera Mignonette

FOIE GRAS PASTRAMI \$34

Oven Toasted Brioche & Mostarda

CLASSIC SIX- COURSE TASTING MENU

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

ONE

BUTTER POACHED LOBSTER TAIL with TROUT ROE and ZABAGLIONE*

TWO

SWEET ONION CREPE with TRUFFLE and PARMESAN FONDUE

THREE

"The CLASSIC SPLIT"

featuring

SPINACH GNOCCHI and ALMOND TORTELLINI

FOUR

FAZZOLETTI with DUCK RAGU and OLIVES

FIVE

ROASTED HEN with PROSCIUTTO, FOIE GRAS and MAITAKE MUSHROOMS

SIX

CANNOLI NAPOLEON with CINNAMON RICOTTA and DARK CHOCOLATE

ANTIPASTI

BLUEFIN TUNA CRUDO with WATERMELON, SALSA VERDE and LIME* \$24

BURRATA di PUGLIA with MARINATED HEIRLOOM TOMATOES and FIELD GREENS \$19

SEARED SCALLOP with STONE FRUIT and BASIL* \$28

WARM SALAD with PANCETTA, EGG and SHERRY VINAIGRETTE \$17

LOMO COTTO with HAZELNUTS, CHANTERELLES and CORN \$25

PASTA

MALFALDINE BOLOGNESE with WHIPPED BESCIAMELLA \$36

SPAGHETTI with MAINE LOBSTER and TOMATO \$58

FIG CARMELLE with GORGANZOLA FONDUTA and SABA \$31

SMOKED POTATO CULURGIONES with LEMON GARLIC BUTTER and GREMOLATA \$33

TAJARIN with CORN CREMA and BLACK SUMMER TRUFFLES \$42

RIGATONI alla ZOZZONA with GUANCIALE, LAMB SAUSAGE and TOMATO \$34

SECONDI

LAMB CHOPS with ROMESCO and BLISTERED TOMATOES* \$58

PAN ROASTED DUCK BREAST with BERRY JUS and DUCK FAT POTATOES* \$53

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

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

GRILLED BONE-IN STRIP STEAK with SEARED MAITAKE and BLUEBERRY AGRODOLCE * \$118

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