

## 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

MILLEFOGLIE with HONEY ORANGE FIGS

## 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