

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

BLUEFIN TUNA TARTARE with HORSERADISH and CAVIAR*

TWO

SWEET ONION CREPE with TRUFFLE and PARMESAN FONDUE

THREE

"The CLASSIC SPLIT"

featuring

SPINACH GNOCCHI and ALMOND TORTELLINI

FOUR

CHESTNUT FETTUCCINE with WILD BOAR RAGU and COCOA

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

BAKED CLAMS with CHORIZO, PECORINO and LEMON AIOLI* \$27

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

LOMO COTTO with ASIAN PEAR, FORAGED MUSHROOM and HAZELNUTS \$25

PASTA

MALFALDINE BOLOGNESE with WHIPPED BESCIAMELLA \$36

SPAGHETTI with MAINE LOBSTER and TOMATO \$58

CARROT and BRISKET DOPPIO RAVIOLI with PICKLED RED ONION \$38

ROASTED PUMPKIN CULURGIONES with BUTTERNUT CREMA and SAGE BROWN BUTTER \$37

TAJARIN with WILD MUSHROOM RAGU \$38

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