

## START WITH STUZZICHINI

### SALUMI BOARD \$40

24 month Prosciutto di Parma & Salumi with Seasonal Accompaniments

### 1OZ of OSETRA CAVIAR\* \$180

Served with Polenta Blini, 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 PROSECCO SPICED PEARS

## ANTIPASTI

MARKET CRUDO with FENNEL, CAPERS and MEYER LEMON\* MP

BURRATA di PUGLIA with ROASTED BEETS and PINE NUTS \$19

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

TRICOLORE SALAD with ROASTED SQUASH, GOAT CHEESE and PUMPKIN SEEDS \$19

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

## PASTA

MALFALDINE BOLOGNESE with WHIPPED BESCIAMELLA \$36

SPAGHETTI with MAINE LOBSTER and TOMATO \$58

BRISKET and CARROT 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 CAULIFLOWER Bagna Cauda and ARTICHOKE alla GUIDIA\* \$57

PORK WELLINGTON with IBERICO TENDERLOIN, PORK CHEEK and MUSTARD GREENS \* \$56

GRILLED SEAFOOD MISTO with LEMON and EXTRA VIRGIN OLIVE OIL\* \$95

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

BRAISED BEEF CHEEK with GORGONZOLA and ONION STRATA and BROCCOLINI \$53

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