

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

TAGLIATELLE with GUINEA HEN and FOIE BOLOGNESE

FIVE

SUCKLING PIG with BRAISED CABBAGE and CANDIED KUMQUAT

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 \$20

GRILLED CHORIZO STUFFED SQUID with GAETA OLIVES and CITRUS \$29

TUSCAN KALE SALAD with SICILIAN ANCHOVIES and PROVOLONE VALPADANA \$22

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

PASTA

MALFALDINE BOLOGNESE with WHIPPED BESCIAMELLA \$36

SPAGHETTI GRANO ARSO FRUTTI DI MARE \$60

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

CRAB CANNELLONI with SMOKED TROUT ROE and CHIVE \$37

TAJARIN with SICILIAN PISTACHIOS and CARA CARA ORANGE \$34

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

SECONDI

LAMB CHOPS with PARSNIP CREMA, LAMBCETTA and BRAISED RADICCHIO* \$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 BRUSSELS SPROUTS and TRUFFLE BUTTER \$100

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

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