

START WITH STUZZICHINI

SALUMI BOARD \$40

24 month Prosciutto di Parma & Salumi with Seasonal Accompaniments

1OZ of OSETRA CAVIAR* \$180

Served with Potato Latkas, 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

DIVER SCALLOP AU POIVRE with SPINACH and BREADCRUMBS

TWO

SWEET ONION CREPE with TRUFFLE and PARMESAN FONDUE

THREE

"The CLASSIC SPLIT"

featuring

SPINACH GNOCCHI and ALMOND TORTELLINI

FOUR

ASPARAGUS ROTOLO with TALLEGIO and EGG YOLK

FIVE

SUCKLING PIG with BRAISED CABBAGE and CANDIED KUMQUAT

SIX

COCONUT CREAM PUFF with COCONUT DIPLOMAT and BLUEBERRY CONSERVA

ANTIPASTI

MARKET CRUDO with FENNEL, CAPERS and MEYER LEMON* MP

BURRATA DI PUGLIA with FAVA BEANS, WALNUTS, and PEPPER HONEY \$22

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

SPRING SALAD with PEA TENDRILS, ASPARAGUS, CELERY LEAF and MEYER LEMON \$22

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

PASTA

MALFALDINE BOLOGNESE with WHIPPED BESCIAMELLA \$36

MINT PAPPARDELLE with MOREL RAGU \$39

PEA and RICOTTA DOPPIO RAVIOLI with PRESERVED LEMON \$34

CRAB CANNELLONI with SMOKED TROUT ROE and CHIVE \$37

TAGLIATELLE with GUINEA HEN and FOIE SUGO \$39

SPAGHETTI ALLA NERANO with SQUASH BLOSSOM and PROVOLONE VALPADANA \$33

SECONDI

LAMB CHOPS with SPRING ONIONS, SNAP PEAS and LAMBCETTA \$55

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 ASPARAGUS and TRUFFLE BUTTER \$100

WAGYU ZABUTON with SOFT POLENTA and BROCCOLI DI CICCIO \$56

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