

CRUDITE DI MARE

*CANNOLICCHI**

razor clams, mussels
orange, fennel 32

*CANESTRELLI**

nantucket bay scallops, black truffle
celery root, hazelnut oil 34

*GAMBERI ROSSI**

montauk red prawns, antonius caviar
chiodini mushrooms, sicilian pistachio 32

*DENTICE**

pacific snapper, ligurian olivada
finger lime, crispy basil 32

*TONNO**

bluefin tuna, persimmon
green tomato, sea urchin 42

*SGOMBRO**

striped jack, asian pear, ginger blossom
red pepper vinaigrette 34

ANTIPASTI

INSALATA

winter greens, pears, goat cheese
mustard vinaigrette 24

ZUPPA

butternut squash soup, langoustine
pumpkin seed 29

MARE

warm seafood salad, ligurian olives
tomato conserva, bottarga 38

PICCIONE

roasted breast and leg of squab
liver crostino, fig, bay leaf oil 37

POLIPO

grilled octopus, pinenut
eggplant caponata 36

*CARNE ALBESE**

truffled wagyu beef tartare, shaved celery
parmigiano reggiano 34

TERRINA

foie gras, black truffle
rhubarb jam, brioche 39

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness; especially if you have a medical condition.

PRIMI

GNOCCHI

ricotta gnocchi, salsa pomodoro, basil 29

TAGLIATELLE

ragu bolognese, parmigiano reggiano 36

BUSIATE

trumpet mushrooms, leeks, black truffles 39

ORECCHIETTE

blue crab, sea urchin, lemon, mollica 39

PANSOTTI

squid ink lobster ravioli, braised sepia 42

GARGANELLI

parma prosciutto, english peas, truffle butter 38

TORTELLINI

classic meat filled raviolini, parmigiano reggiano 36

RISOTTO

aged acquarello rice, veal sausage
chestnut, fontina 38

SECONDI

PESCE

ASTICE

maine lobster, romanesco cauliflower
lobster coral croquettes, salsa cacio e pepe 67

CODA DI ROSPO

speck wrapped monkfish, stuffed cipollini
red wine jus 39

IPPOGLOSSO

olive oil poached halibut
clam, trout roe 52

CARNE

FARAONA

roasted guinea hen, wild mushrooms
savoy cabbage, rosemary jus 46

VITELLO

pan roasted veal chop, asparagus
onion in agrodolce, pancetta cream 78

MANZO

grilled angus prime strip, chickpea panella
salsa verde, lumache, red wine bordelaise 69

PER DUE

CONIGLIO AL FORNO

roasted rabbit saddle, confit legs
rabbit cappellacci 126