

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

*RICCIOLA**

amberjack, ligurian olivada
finger lime, crispy basil 32

*TONNO**

bluefin tuna, persimmon
green tomato, sea urchin 42

*SGOMBRO**

striped jack, pluot, ginger blossom
red pepper vinaigrette 34

ANTIPASTI

INSALATA

spring greens, plums, goat cheese
mustard vinagrette 24

ZUPPA

mushroom consommé, poached egg
taralli 29

MARE

warm seafood salad, ligurian olives
tomato conserva, bottarga 36

PICCIONE

roasted breast and leg of squab
liver crostino, fig, bay leaf oil 39

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 28

BUSIATE

trumpet mushrooms, leeks, black truffles 39

FIOCCHETTI

robiola cheese ravioli, sugar snap peas 36

ORECCHIETTE

blue crab, sea urchin, lemon, mollica 39

PANSOTTI

squid ink lobster ravioli, braised sepia 42

TAGLIATELLE

ragu bolognese, parmigiano reggiano 36

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, white asparagus, morels
lobster coral croquettes 69

SPIGOLA

black bass, squash blossom
saffron, sepia 52

IPPOGLOSSO

olive oil poached halibut
clam, trout roe 55

CARNE

FARAONA

roasted guinea hen, wild mushrooms
savoy cabbage, rosemary jus 49

VITELLO

pan roasted veal chop, asparagus
cipollini onions, pancetta cream 78

MANZO

grilled wagyu strip, chickpea panella
salsa verde, lumache, red wine bordelaise 72

PER DUE

CONIGLIO AL FORNO

roasted rabbit saddle, confit legs
rabbit cappellacci 126

DELIZIE AL LIMONE

citrus sponge, limoncello, basil 18

TARTALETTA

sicilian pistachio, ricotta, strawberry 17

CIOCCOLATO

parre 68 % dark chocolate soufflé tart,
prunes, armagnac 19

TORTA DI MASCARPONE

caffè d'orzo, mascarpone cream, cocoa 18

MILLEFOGLIE

puff pastry, caramelized apple, bay leaf 18

RISOLATTE

almond bay leaf rice pudding, green gage plum, apricot 17

MERINGA

lemon verbena, rhubarb, mascarpone, pine nut 17

GELATO

pistachio, butterscotch, fernet branca
three scoops 15

SORBET

strawberry soursop, mango amaretto, sorrel yogurt
three scoops 15

ARTISANAL CHEESES CURATED

FROM MURRAY'S

mostarda jam, house-made crackers
selection of 3 \$27 / selection of 5 \$39

TO DRINK

MOSCATO D'ASTI DOCG

Elvio Cagno 2022. Piemonte, Italy 18

GRAND VIN DU SAUTERNES 1ER CRU BARSAC

Château Climens 2010. Bordeaux, France 65

PORT COLHEITA TAWNY

Kopke 2004 30

AMARO NONINO 25

VARNELLI AMARO DELL'ERBORISTA 20

BRAULIO SHAKERATO 21

GRANDE ESPRESSO MARTINI 24

RISHI TEAS

chamomile blossoms – peppermint – jasmine pearls
earl grey - english breakfast 6

COFFEE & ESPRESSO

Hausbrandt 6

AFFOGATO

vanilla gelato, espresso 18