

CRUDITÉ DI MARE

*RICCIOLA**

amberjack, ligurian olivada
finger lime, basil

*SALMONE**

cured ora king salmon, cucumber
trout roe, crème fraîche

*CANESTRELLI**

nantucket bay scallops, black truffle
celery root, hazelnut oil

*TONNO**

bluefin tuna, persimmon, green tomato
sea urchin
(pf supplement - 10)

ANTIPASTI

INSALATA

spring greens, plums, piave
mustard vinaigrette

BARBABIETOLE

roasted beets, goat cheese
sicilian pistachio

ZUPPA

creamy mushrooms soup, robiola
sorrel

*CARNE ALBESE**

truffled wagyu beef tartare
shaved celery, parmigiano reggiano

TERRINA

foie gras, black truffle
rhubarb jam, brioche
(pf supplement - 10)

Prix Fixe Menu

2 courses - 59

3 courses - 72

PRIMI

GNOCCHI

ricotta gnocchi, salsa pomodoro, basil

BUSIATE

trumpet mushrooms, leeks, black truffle
(pf supplement - 7)

PANSOTTI

squid ink lobster ravioli, braised sepia
(pf supplement - 7)

TORTELLINI

classic meat filled ravioli

TAGLIATELLE

ragu bolognese
parmigiano reggiano

RISOTTO

aged acquarello rice, lemon, red prawn
coral butter

SECONDI

GAMBERI

blue prawns, charred kale pesto
heart of palm

GRANCHIO

warmed blue crab, dressed endive
green apple, vermouth

POLLO

green circle chicken breast, little gem
focaccia, anchovy vinaigrette

MANZO

grilled wagyu strip, chickpea panella
salsa verde, lumache, red wine bordelaise
(pf supplement - 21)

DOLCI

CICCOLATO

flourless chocolate cake
almond, zabalioigne

TORTA DI FORMAGGIO

cheesecake, citrus
white chocolate

PANNA COTTA

crème fraîche
oat, strawberry

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

CIOCCOLATO

flourless chocolate cake
almonds, zabaglione 19

TORTA DI FORMAGGIO

cheesecake, citrus, white chocolate 18

PANNA COTTA

creme fraiche, oat, strawberry 18

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

AFFOGATO

vanilla gelato, espresso 18