

CRUDITÉ DI MARE

*RICCIOLA**

amberjack, ligurian olivada
finger lime, basil 32

*TROTA**

cured sea trout, cucumber
trout roe, crème fraîche 32

*CANESTRELLI**

bay scallop, celery root
puffed buckwheat, black truffle 36

*TONNO**

bluefin tuna, winter citrus
chicory, ginger 37
(pf supplement - 5)

ANTIPASTI

INSALATA

italian chicories, pears, gouda
apple-mustard vinaigrette 27

GRANCHIO

crab salad, green goddess, kohlrabi ribbons
granny smith apple, croutons 32

ZUPPA

creamy mushroom soup
summer truffles, robiola, sorrel 28

*TARTARE DI MANZO**

handcut wagyu beef, pine nut pesto
puntarelle panzanella 37

TERRINA

foie gras, poached prunes, vin santo gelee
brioche 49
(pf supplement - 9)

SELECTIONS AVAILABLE A LA CARTE, or PRIX FIXE

2 courses - 59 | 3 courses - 72

*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 34

BUSIATE

trumpet mushrooms, leeks, black truffle 39
(pf supplement - 7)

CAVATELLI

montauk red prawns, rosemary oil, mollica 42
(pf supplement - 7)

TORTELLINI

classic meat filled ravioli 36

GARGANELLI

ragu bolognese, parmigiano reggiano 38

RISOTTO

aged acquarello, sepia
red prawn, coral butter 38

SECONDI

• INSALATE •

MELANZANE AL FORNO

baked eggplant, mozzarella di bufala
pomodoro, mollica 36

TONNO NIZZARDA

seared bluefin tuna, artichoke, haricot verts
fingerling potato, egg, colatura dressing 49

ASTICE

warm maine lobster, gem lettuce, avocado
grilled hearts of palm, truffle vinaigrette 62
(pf supplement - 14)

• PIATTI •

SPIGOLA

pan seared black bass, seasonal citrus
fennel, citrus vinaigrette 55

POLLO

heritage chicken breast
wild mushroom, rosemary jus 42

*BISTECCA**

grilled prime strip loin, potato tortino
caramelized onion, truffle jus
(pf supplement - 38) 89

CROSTATA

cassis, lemon
chartreuse

TORTA DI MELE

apple crepe cake, almond granola
bay leaf anglaise

MOUSEE AL CIOCCOLATO

dark chocolate mousse, Piedmonte
hazelnuts, salted caramel gelato