



### STUZZICHINI

VEGETABLE HERB TART WITH CRUDITÉ VEGETABLES AND BALSAMIC CREMA \$18

FOIE GRAS PASTRAMI WITH TOASTED BRIOCHE AND MOSTARDA \$24

PROSCIUTTO DI PARMA, HOUSE-MADE BRESAOLA, GRISSINI AND PICKLED VEGETABLES \$24

### ANTIPASTI

MADAI SNAPPER CRUDO WITH MELON ACQUA PAZZA AND UNI

BEEF TENDERLOIN TARTARE WITH GNOCCHI FRITTI, NORI SALT AND HORSERADISH

SQUID AND ARTICHOKE GALETTE WITH LEMON AND SPICY GREENS

SWEET ONION CREPE WITH TRUFFLE AND PARMESAN FONDUE

SWEETBREAD "TONNATO" CRISPY SWEETBREADS WITH BACCALÀ CREMA AND THINLY SLICED LARDO

### PASTA

SWISS CHARD GNOCCHI WITH SHAVED RICOTTA SALATA AND BROWN BUTTER

ALMOND TORTELLINI WITH TRUFFLE BUTTER

CORN ANOLINI WITH OSETRA CAVIAR AND BUTTERMILK FONDUE

HAND CUT PAPPARDELLE WITH RABBIT BOLOGNESE

GRANO ARSO TONNARELLI WITH CARABINEROS PRAWNS

### SECONDI

WHOLE ROASTED FLUKE WITH CHERRY TOMATOES, OLIVES AND POTATO GALETTE

GRAND VIEW FARM DRY AGED PORK LOIN WITH HONEY NUT SQUASH AND ESPRESSO PORK REDUCTION

WILD ROSE RANCH DRY AGED RIBEYE WITH SWEET CORN CREMA, PICKLED CHANTERELLES AND WILD ARUGULA

EGGPLANT MILANESE WITH HERB SALAD AND "BAGNA CAUDA"

ROASTED BABY GOAT WITH SOFT POLENTA AND JUS (\$35 SUPPLEMENT)

### DOLCI

CHOCOLATE POLENTA SOUFFLE WITH VANILLA GELATO

BLACK MISSION FIG AND ALMOND CROSTATA

PANNA COTTA WITH POACHED PEACHES AND RASPBERRY GRANITA

SELECTION OF CHEESE WITH TOASTED HAZELNUT STRAWBERRY BREAD AND ACCOMPANIMENTS (\$12 SUPPLEMENT)