

MENU DEGUSTAZIONE \$110

STUZZICHINI

FOIE GRAS PASTRAMI WITH TOASTED BRIOCHE AND MOSTARDA \$24

18 mo. PROSCIUTTO, MAPLE SMOKED DUCK BREAST, GRISSINI AND PICKLED VEGETABLES \$24

ANTIPASTI

OCTOPUS CARPACCIO WITH GRAPES, CHICORIES AND HAZELNUTS

BEEF TENDERLOIN TARTARE WITH GNOCCHI FRITTI, NORI SALT AND HORSERADISH

SWEET ONION CREPE WITH TRUFFLE AND PARMESAN FONDUE

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

SEAFOOD FANTASIA - BEAUSOLEIL OYSTER WITH TOMATO GRANITA; HAMACHI CRUDO WITH OSETRA CAVIAR; CARABINEROS PRAWN WITH FENNEL AND PRESERVED BERGAMOT (\$22pp SUPPLEMENT)

PASTA

SWISS CHARD GNOCCHI WITH SHAVED RICOTTA SALATA AND BROWN BUTTER

ALMOND TORTELLINI WITH TRUFFLE BUTTER

CASONCELLI ALLA BERGAMASCA WITH PANCETTA & SAGE

HAND CUT PAPPARDELLE WITH RABBIT BOLOGNESE

TAGLIOLINI WITH LOBSTER AND 'NDUJA

CHESTNUT FETTUCCINE WITH WILD BOAR RAGU

ADDITIONAL PASTA (\$22 SUPPLEMENT)

SECONDI

WHOLE ROASTED FLUKE WITH CHERRY TOMATOES, OLIVES AND POTATO GALETTE

GUINEA HEN STUFFED WITH FOIE GRAS AND PROSCIUTTO WITH LOCAL MUSHROOMS

PECORINO RISO AL SALTO WITH CHARRED SPIGARELLO KALE

SALT CRUSTED BRANZINO WITH CHARRED BRUSSELS SPROUTS AND BLACK TRUFFLE BUTTER FOR TWO

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

DOLCI

CHOCOLATE POLENTA SOUFFLE WITH VANILLA GELATO

MOLTEN PEANUT BUTTER CAKE WITH CONCORD GRAPE GELATO

BLACK MISSION FIG AND ALMOND CROSTATA

COCONUT SEMIFREDDO WITH GREEN APPLE SORBETTO AND JASMINE TEA

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

This is a sampling of our current offering. All selections are subject to change.