

MENU DEGUSTAZIONE \$125

STUZZICHINI

FOIE GRAS PASTRAMI WITH TOASTED BRIOCHE AND MOSTARDA \$24

15 MO. CASELLA HUDSON VALLEY PROSCIUTTO, SMOKED DUCK BREAST, GRISSINI AND PICKLED VEGETABLES \$24

HAND CARVED FERMIN IBERICO DE BELLOTA HAM \$24/oz.

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 CAVIAR; CARABINEROS PRAWN WITH FENNEL AND PRESERVED BERGAMOT (\$22 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

PISTACHIO CRUSTED HALIBUT WITH CONFIT BABY LEEKS

GUINEA HEN STUFFED WITH FOIE GRAS AND PROSCIUTTO WITH LOCAL MUSHROOMS

PECORINO RISO AL SALTO WITH CHARRED SPIGARIELLO GREENS

SALT ROASTED 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

MILLEFOGLIE WITH WHIPPED CHEESECAKE AND HONEYNUT SQUASH

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.