

# MENU DEGUSTAZIONE \$125

## STUZZICHINI

FOIE GRAS PASTRAMI WITH TOASTED BRIOCHE AND MOSTARDA \$24

15 MO. CASELLA HUDSON VALLEY PROSCIUTTO, HOUSE CURED BRESAOLA, GNOCCO FRITTO AND PICKLED VEGETABLES \$24

TORTELLINI PIE FILLED WITH MEATBALL TORTELLINI, BECHAMEL, BOLOGNESE AND 25 YEAR AGED BALSAMIC \$24

## ANTIPASTI

SWEET ONION CREPE WITH TRUFFLE AND PARMESAN FONDUE

PROSCIUTTO COTTO WITH SWEET POTATOES, PICKLED PEPPERS AND CASHEWS

OCTOPUS A LA PLANCHA WITH BLACK OLIVE CARAMEL AND CITRUS

SMOKED LAMB WITH FRIED OYSTER AND WARM VICHYSOISE

## PASTA

SPINACH GNOCCHI WITH SHAVED RICOTTA SALATA AND BROWN BUTTER

CHESTNUT GEMELLI WITH WILD BOAR RAGU

RIBOLLITA RAVIOLI BAKED WITH PARMESAN, BREADCRUMBS AND EGG

LINGUINI WITH BROCCOLI PESTO AND BOTTARGA

ADDITIONAL PASTA (\$22 SUPPLEMENT)

## SECONDI

GUINEA HEN STUFFED WITH FOIE GRAS AND PROSCIUTTO WITH LOCAL MUSHROOMS

PECORINO RISO AL SALTO WITH WOOD-GRILLED SPIGARIELLO GREENS

SALT ROASTED BRANZINO WITH CHARRED BRUSSELS SPROUTS AND BLACK TRUFFLE BUTTER

BOLLITO MISTO FEATURING PA BEEF SHANK & TONGUE, COTECHINO SAUSAGE AND VEAL BREAST

## DOLCI

CHOCOLATE POLENTA SOUFFLE WITH VANILLA GELATO

MOLTEN PISTACHIO CAKE WITH BURNT ORANGE GELATO

CARAMEL BUDINO WITH PORT POACHED PEAR AND CRÈME FRAICHE

SELECTION OF CHEESE WITH TOASTED HAZELNUT PEACH BREAD AND ACCOMPANIMENTS