

MENU DEGUSTAZIONE \$125

STUZZICHINI

FOIE GRAS PASTRAMI WITH TOASTED BRIOCHE AND MOSTARDA \$24

15 MO. CASELLA HUDSON VALLEY PROSCIUTTO, CHEESE-ITS AND PICKLED VEGETABLES \$24

JAMÓN IBÉRICO \$24

ANTIPASTI

TUNA TARTARE WITH CARAWAY SUNCHOKE CRISP AND CRÈME FRAÎCHE

SQUAB EN CROUTE WITH RHUBARB AGRODOLCE

SWEET ONION CREPE WITH TRUFFLE AND PARMESAN FONDUE

GRILLED SHIMA AJI WITH PROSCIUTTO AND RAMPS

PASTA

SPINACH GNOCCHI WITH SHAVED RICOTTA SALATA AND BROWN BUTTER

RICOTTA CAVATELLI WITH BEEF SHANK AND SPRING VEGETABLES

RAMP RAVIOLI WITH RICOTTA AND LEMON

TAGLIOLINI WITH MOREL MUSHROOM RAGU

GRANA ARSO TONNARELLI WITH MUSSELS AND WATERCRESS PESTO

ADDITIONAL PASTA \$22 SUPPLEMENT

SECONDI

PORK PRIME RIB WITH HERB ROASTED POTATOES

GRILLED STRIP STEAK WITH MAITAKE TRIFOLATI

WHITE ASPARAGUS SFORMATO WITH PECORINA, EGG YOLK AND BLACK OLIVES

WHOLE ROAST SNAPPER WITH POTATOES AND ARTICHOKE

DOVER SOLE ALLA MUGNAIA FOR 2

DOLCI

CHOCOLATE POLENTA SOUFFLE WITH VANILLA GELATO

RHUBARB CRUMB CAKE WITH MEYER LEMON SWIRL GELATO

CHOCOLATE GIANDUJA MOUSSE WITH PASSION FRUIT AND HAZELNUTS

CITRUS PAVLOVA WITH WHIPPED CHEESECAKE AND BLOOD ORANGE GRANITA

SELECTION OF CHEESE WITH TOASTED HAZELNUT PEAR BREAD AND ACCOMPANIMENTS