

MENU DEGUSTAZIONE \$125

STUZZICHINI

FOIE GRAS PASTRAMI WITH TOASTED BRIOCHE AND MOSTARDA \$24

24 MO. PROSCIUTTO DI PARMA, HOUSE MADE 'NDUJA WITH TIGELLE AND PICKLED VEGETABLES \$24

ANTIPASTI

BLUEFIN TUNA CRUDO WITH GREEN CORIANDER AND MELON

BARBECUED QUAIL WITH STONE FRUITS

BEEF TARTARE WITH UNI, CUCUMBER AND SESAME

SWORDFISH BRACIOLE WITH PINENUT AND OLIVE

SWEET ONION CREPE WITH TRUFFLE AND PARMESAN FONDUE

PASTA

SPINACH GNOCCHI WITH SHAVED RICOTTA SALATA AND BROWN BUTTER

SPRING PEA BARCHETTI WITH LAMB BACON AND MINT

TAGLIOLINI WITH FORAGED MUSHROOM RAGU

MASA FERICELLI WITH PORK RAGU AND CHICHARRON BREADCRUMBS

SPAGHETTI ALLA CHITARRA WITH BONE MARROW AND FRUTTI DI MARE

ADDITIONAL PASTA \$22 SUPPLEMENT

SECONDI

PORK COPPA ROAST WITH CHARRED NAPA CABBAGE AND BOTTARGA

SUMMER SQUASH CROSTATA WITH BUTTERMILK RICOTTA AND AGED BALSAMIC

WHOLE ROAST FLUKE WITH SWEET RUNNER BEANS AND AGRETTI

VEAL MILANESE WITH TONNATO, CAPERS AND HEIRLOOM TOMATOES FOR TWO

DOLCI

CHOCOLATE POLENTA SOUFFLE WITH VANILLA GELATO

MOLTEN PISTACHIO CAKE WITH STRAWBERRY-BLACK PEPPER GELATO

BLACK FOREST TIRAMISU WITH CHOCOLATE, KIRSCH CHERRIES AND ESPRESSO

ROASTED APRICOT TART WITH ALMOND, HONEY AND BAY LEAF

SELECTION OF CHEESE WITH TOASTED HAZELNUT-STRAWBERRY TOAST AND ACCOMPANIMENTS