

MENU DEGUSTAZIONE \$135

STUZZICHINI

FOIE GRAS PASTRAMI WITH TOASTED BRIOCHE AND MOSTARDA \$24

24 MO. PROSCIUTTO DI PARMA AND HOUSEMADE LAMB MORTADELLA WITH PIZZA FRITTI \$24

ANTIPASTI

TUNA CARPACCIO WITH APPLES, ENDIVE AND KOHLRABI

RABBIT AND FIG GALANTINE WITH SMOKED MUSHROOMS, GRAPES AND FOIE GRAS

VEAL TARTARE WITH SWEETBREADS, HAZELNUTS AND BROWN BUTTER

FANTASIA DI MARE WITH PISTACHIO CREMA, FRIED POLENTA AND SAFFRON CHILI CRISP

SWEET ONION CREPE WITH TRUFFLE AND PARMESAN FONDUE

PASTA

SWISS CHARD GNOCCHI WITH SHAVED RICOTTA SALATA AND BROWN BUTTER

HONEYNUT SQUASH AGNOLOTTI WITH GORGONZOLA, GINGER AND SAGE

PICI CAULIFLOWER CACIO E PEPE

GARGANELLI WITH DUCK RAGU AND APPLES

SWEET POTATO TORTELLINI WITH SHELLFISH BRODO AND MATSUTAKE MUSHROOMS

ADDITIONAL PASTA \$22 SUPPLEMENT

SECONDI

PORK PRIME RIB WITH PEARS AND CHICORIES

PORCINI GLAZED MAITAKE MUSHROOM WITH RISO AL SALTO, BLACK GARLIC AND SHELburne CHEDDAR

SKATE WING WITH CELTUCE AND ANCHOVY

ROASTED BABY GOAT WITH HOUSE-MILLED SOFT POLENTA

DOLCI

PUMPKIN BONET WITH AMARETTI AND HUCKLEBERRIES

MOLTEN PISTACHIO CAKE WITH CONCORD GRAPE GELATO

DARK CHOCOLATE GIANDUJA MOUSSE WITH HAZELNUTS AND MARSHMALLOW

BREAD PUDDING WITH APPLES, PARSNIPS AND VANILLA GELATO

SELECTION OF CHEESE WITH DATE AND WALNUT TOAST AND ACCOMPANIMENTS