

# MENU DEGUSTAZIONE \$150

## STUZZICHINI

FOIE GRAS PASTRAMI WITH TOASTED BRIOCHE AND MOSTARDA \$24

24 MO. PROSCIUTTO DI PARMA AND HOUSEMADE LAMB MORTADELLA WITH PIZZE FRITTE \$24

## ANTIPASTI

TUNA CRUDO WITH APPLES AND KOHLRABI

ANTELOPE CARPACCIO WITH FRIED OYSTERS, CAPERS AND BROWN BUTTER

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

SWEET ONION CREPE WITH TRUFFLE AND PARMESAN FONDUE

RIBOLLITA WITH PORK BELLY AND SWEET RUNNER BEANS

## PASTA

SPINACH GNOCCHI WITH SHAVED RICOTTA SALATA AND BROWN BUTTER

RICOTTA RAVIOLI WITH SATSUMA MANDARIN AND NUTMEG

PICI CAULIFLOWER CACIO E PEPE

CHESTNUT FETTUCCINE WITH WILD BOAR RAGU

SWEET POTATO TORTELLINI WITH SHELLFISH BRODO AND TRUMPET 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

BRANZINO WITH BLACK TRUFFLE BUTTER AND BRUSSELS SPROUTS

ROASTED BABY GOAT WITH HOUSE-MILLED SOFT POLENTA

## DOLCI

MEYER LEMON MERINGUE TART WITH EARL GREY AND THYME

MOLTEN PISTACHIO CAKE WITH BRANDY-MASCARPONE GELATO

MAPLE BAVARIAN CREAM WITH CHESTNUTS AND PORT POACHED APPLES

CHOCOLATE POLENTA SOUFFLE WITH VANILLA BEAN GELATO

SELECTION OF CHEESE WITH DATE AND WALNUT TOAST AND ACCOMPANIMENTS