

MENU DEGUSTAZIONE \$150

STUZZICHINI

FOIE GRAS PASTRAMI WITH TOASTED BRIOCHE AND MOSTARDA \$24
24 MO. PROSCIUTTO DI PARMA WITH SHAVED FENNEL SALAD AND PIZZE FRITTE \$24

ANTIPASTI

SHIMA AJI CRUDO WITH HAZELNUT SEMIFREDDO AND LIME
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 MANDARINQUAT AND NUTMEG
SQUASH CAVATELLI WITH SUMMER TOMATO AND LONZO
CHESTNUT FETTUCCINE WITH WILD BOAR RAGU
LORIGHITTAS WITH CALAMARI, MEYER LEMON AND BASIL
ADDITIONAL PASTA \$22 SUPPLEMENT

SECONDI

DRY-AGED ROHAN DUCK WITH LENTILS AND KOGINUT SQUASH
SUNCHOKE FRICO WITH MELTED LEEKS, FONTINA AND CHOUROUTE
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