

# 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  
MINT FAZZOLETTI WITH LAMB AL LATTE 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  
CHEESECAKE WITH CARAMELIZED PINEAPPLE, ALMOND AND PINK PEPPERCORN  
CHOCOLATE POLENTA SOUFFLE WITH VANILLA BEAN GELATO  
SELECTION OF CHEESE WITH DATE AND WALNUT TOAST AND ACCOMPANIMENTS