

ANTIPASTI

Fluke Crudo

stone fruit, preserved lemon, radish,
olive oil, black pepper

18

Insalata di Mele

apple, pear, Brussels sprout, frisée,
smoked trout roe

18

Calamari Ripieni

crispy fried squid, smoked tomato sauce,
pine nut, basil oil

28

Caviale e Burrata*

golden osetra caviar, burrata, chive

245 / 1oz

PRIMI

Ricotta Tortelloni

basil pesto, king crab, tropea onion,
garlic scape

34

Risotto

mushroom, olive, burrata

28

Orecchiette

anchovy, calabrian, garlic, bitter green,
pecorino

26

Gnocchi

black truffle, ricotta,
parmigiano reggiano

50

SECONDI

Ippoglosso*

potato horseradish cake,
fava bean, braised artichoke

40

Melanzana

Calabrian chili, fennel, scamorza,
marcona almond, basil

26

Braciola d'Agnello*

fennel gratin, turnip, pistachio, rhubarb

46

Bistecca*

potato, wild onion, truffle hollandaise

8 oz dry-aged strip loin

46

36 oz dry-aged Porterhouse

140

Chef de Cuisine
Brian Motyka

Executive Chef
Eric Lees