

ANTIPASTI

Tonno Vitellato*

bluefin tuna, veal aioli,
crispy caper, smoked wagyu

18

Barbabietole

beets, meyer lemon, horseradish, hazelnut

16

Capesante*

scallop, nasturtium, blood orange, celery

18

Insalata Invernale

baby romaine, kumquat, calabrian,
walnut, gran mugello

18

Caviale e Burrata*

Golden Osetra caviar, burrata, chive

245 / 1oz

Chef / Partner
Tony Mantuano

PRIMI

Gnocchi

white truffle, ricotta, parmigiano

75

Risotto Nero

acquerello, winter truffle, leek, fonduta

31

Tortelloni in Brodo

grano arso, pork, apple, fennel,
parmigiano

29

Pizzoccheri

buckwheat, black trumpet, pecorino,
spruce, truffle

37

Strozzapreti

white bolognese, parmigiano, thyme

27

White Truffle - 80 / 5g

Executive Chef
Joe Flamm

SECONDI

Pesce Piemontese*

black cod, hazelnut, chantrelle, brodo

42

Anatra*

duck breast, cabbage, chestnut, jus

37

Zucca Invernale

squash, walnut pesto, treviso, cipollini

23

Agnello*

lamb chop, potato pavé,
lamb belly marmalade

49

Bistecca alla Fiorentina*

dry-aged porterhouse, truffle hollandaise,
potato, spring onion, nasturtium

140

Sous Chef
Brian Motyka