

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

black truffle, ricotta, parmigiano

45

Risotto Tartufato

acquerello, winter truffle, leek, fonduta

31

Casonsei in Brodo

pheasant, grana padano, chervil

31

Pizzoccheri

buckwheat, black trumpet, pecorino,
spruce, truffle

37

Spaghetti Nere

razor clam, squid ink, tomato,
fennel, controne

28

Executive Chef
Joe Flamm

SECONDI

Dentice*

red snapper, pancetta, sunchoke,
horseradish

40

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