

## ANTIPASTI

### Tonno Vitellato\*

bluefin tuna, veal aioli,  
crispy caper, smoked wagyu

18

### Barbabietole

beets, meyer lemon, horseradish, hazelnut

16

### Terrina di Polpo

pistachio, meyer lemon, olive,  
spring onion, aleppo pepper

18

### Vignarola

pea, goat cheese, carrot, minus 8, marcona

18

### Caviale e Burrata\*

Golden Osetra caviar, burrata, chive

245 / 1oz

Chef / Partner  
Tony Mantuano

## PRIMI

### Gnocchi

bianchetti truffle, ricotta, parmigiano

40

### Risotto ai Carciofi

artichoke, mushroom, robiola due latte

28

### Mafaldine

lamb belly, fava bean, basil, pine nut

26

### Tortellini all'Amatriciana

guanciale, hay-aged pecorino,  
tomato, garlic

27

### Spaghetti Nere

razor clam, squid ink, tomato,  
fennel, controne

28

Executive Chef  
Joe Flamm

## SECONDI

### Salmone\*

fennel, roe, parsley, ramp

40

### Anatra\*

duck breast, cabbage, chestnut, jus

37

### Zucca Invernale

squash, walnut pesto, treviso, cipollini

23

### Porchetta\*

asparagus, salsa verde,  
green walnut syrup, wild onion

39

### Bistecca alla Fiorentina\*

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

140

Sous Chef  
Brian Motyka