

## ANTIPASTI

### Tonno Vitellato\*

bluefin tuna, veal aioli, crispy caper,  
smoked wagyu  
18

### Barbabietole

beet, granola, grape agrodolce, pecorino,  
smoked apple, fava bean  
16

### Polpo

octopus, mortadella, meyer lemon, olive,  
spring onion, aleppo pepper  
27

### 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

truffle, ricotta, parmigiano  
40

### Risotto ai Carciofi

artichoke, mushroom, robiola due latte  
28

### Tortellini all'Amatriciana

guanciale, hay-aged pecorino,  
tomato, garlic  
27

### Mafaldine

duck confit, fava bean, basil, pine nut  
26

### Spaghetti Nere

squid ink, razor clam, tomato,  
fennel, controne  
28

Executive Chef  
Joe Flamm

## SECONDI

### Salmone\*

fennel, trout roe, chervil, ramp  
40

### Maiale\*

pork tomahawk, asparagus, salsa verde,  
green walnut syrup, wild onion  
36

### Anatra\*

duck breast, strawberry, rhubarb,  
swiss chard, fennel  
37

### Zucca Estate

squash, mushroom conserva, pecan,  
gran mugello, tomato, salsa verde  
25

### Bistecca alla Fiorentina\*

dry-aged porterhouse, truffle hollandaise,  
potato, spring onion, nasturtium  
140

Sous Chef  
Brian Motyka