

## ANTIPASTI

### Gamberi Rossi

shrimp, watermelon brodo, cucumber

20

### Tonno Vitellato\*

bluefin tuna, veal aioli, crispy caper,  
smoked wagyu

18

### Barbabietole

beet, granola, cherry, pecorino,  
smoked apple, fava bean

16

### Insalata Estate

corn, tomato, squash, eggplant,  
parmigiano reggiano

18

### Caviale e Burrata\*

golden osetra caviar, burrata, chive

245 / 1oz

Chef / Partner  
Tony Mantuano

## PRIMI

### Gnocchi

truffle, ricotta, parmigiano reggiano

40

### Risotto di Zucca

zucchini, squash blossom,  
pesto, burrata

28

### Ndunderi Pomodoro

tomato, basil, parmigiano reggiano

26

### Tagliatelle

veal, soffrito, wild mushrooms,  
pecorino

28

### Ravioli di Granchio

crab, corn, controne, trout roe

27

Executive Chef  
Joe Flamm

## SECONDI

### Pesce al Salmoriglio\*

mahi mahi, summer bean, burnt citrus

40

### Maiale\*

pork tomahawk, romanesco, salsa verde,  
green walnut syrup, wild onion

36

### Quaglia\*

whole quail, peppers, farro,  
chanterelle, radicchio

35

### Zucca Estate

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

25

### Bistecca alla Fiorentina\*

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

140

Sous Chef  
Brian Motyka