

ANTIPASTI

Zuppa di Funghi

pesto, roasted mushroom, leek, pine nut

20

Tonno Vitellato*

bluefin tuna, veal aioli, crispy caper,
smoked wagyu

18

Insalata di Agrumi

citrus, gran mugello, pistachio,
capers, frisée

17

Mele e Indivia

apple, endive, fontina, hazelnut

18

Caviale e Burrata*

golden osetra caviar, burrata, chive

245 / 1oz

Chef de Cuisine
Brian Motyka

PRIMI

Gnocchi

black truffle, ricotta,
parmigiano reggiano

50

Risotto di Robiola

pepper gastrique, toasted seeds,
tre latte

28

Spaghetti Pomodoro

bone marrow, cipollini, horseradish

26

Tortellini in Brodo

rabbit mortadella, parmigiano reggiano

24

Cavatelli

pheasant, pecorino, grana arso,
essenza, soffrito

28

Executive Chef
Eric Lees

SECONDI

Pesce in Camicia*

turbot, pickled tomato,
swiss chard, fermented cabbage

40

Ballotina di Fagiano*

pheasant, sausage, lentil, carrot

42

Cervo*

venison loin, polenta cake, grape agrodolce,
tarragon, carrot, walnut

46

Cavolfiore

cauliflower, farro, swiss chard, pepitas,
pickled tomato

28

Bistecca alla Fiorentina*

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

140

Pastry Chef
Joey Schwab