

- CENA -

ANTIPASTI

- Arancini** Green Apple, Parmigiano Reggiano, Whey & Sage (4) 15
House-made Goat Ricotta Crostini Rosemary Oil & Maldon Sea Salt (3) 14
Ricotta & Roasted Guanciale Crostini Shaved Brussels Sprout & Lemon Gremolata (3) 16
Wagyu Beef Carpaccio Grilled Mushrooms, Arugula & Montasio Stravecchio 23
Add Four Slices of Brio Bakery Bread 3
Panzanella Roasted Bread & Tomato Salad, Baby Cucumber, Red Onion, Basil
& Extra Virgin Olive Oil 19
Autumn Salad Escarole, Pear, Roasted Almonds, Sundog Farm Sunchokes, Pear Vinegar,
Olive Oil, Canestrato & Saba 22

PRIMI

- Tagliatelle** Thornloe Butter, Sage & Parmigiano Reggiano 28
Ravioli Butternut Squash & Ricotta Filling, Brown Butter, Roasted Almonds, Balsamico
& Parmigiano Reggiano 35
Mafalde al Ragù Slow Cooked Beef, Porcini, Soffritto & Parmigiano 33
Paccheri House-made Pork & Fennel Sausage Sugo, Basil & Pecorino Romano 33
Spaghetti Cacio e Pepe Black Truffle Pecorino & Lampong Black Pepper 28

SECONDI

- Pollo Al Mattone** A Half Chicken Cooked Under A Brick, Salmoriglio & Panzanella 45
Bistecca Brant Lake Wagyu Sirloin, Radicchio, Rosemary, Parmigiano Crema
& Balsamico Vecchio 46
Add Crispy Olive Oil Confit Fingerling Potatoes 10
Icelandic Cod Garbanzo Panissa, Charred Escarole, Sicilian Anchovy, Capers,
Taggiasca Olives & Roasted Pine Nuts 42

DOLCE

- Ricotta & Lemon Gelato** Amarena Cherries 12
Amedei Chocolate Budino Whipped Creme Fraiche 15
Olive Oil Cake Fior di Latte Gelato 14

Tasting Menu Please Ask Your Server For Details 95 per person
With Wine Pairing 165 per person
The tasting menu is available until 8:30 pm

Please inform your server of any allergies or dietary restrictions
We recommend ordering all dishes at once and allowing us to time the service of each course