

- CENA -

ANTIPASTI

Arancini Green Apple, Parmigiano Reggiano, Whey & Sage (4) 15

House-made Goat Ricotta Crostini Rosemary Oil & Maldon Sea Salt (3) 14

Charred Cabbage Ligurian Roasted Walnut Dressing & Parmigiano Reggiano 19

Wagyu Beef Carpaccio Grilled Mushrooms, Arugula & Montasio Stravecchio 23

Add Four Slices of Brio Bakery Bread 3

Winter Salad Escarole, Pear, Roasted Almonds, Sundog Farm Sunchokes,

House-made Quince Vinegar, Olive Oil & Pecorino Canestrato 22

PRIMI

Tagliatelle Thornloe Butter, Sage & Parmigiano Reggiano 28

Ravioli Butternut Squash & Ricotta Filling, Brown Butter, Roasted Almonds, Balsamico

& Parmigiano Reggiano 35

Paccheri House-made Pork & Fennel Sausage Sugo, Basil & Pecorino Romano 33

Spaghetti Cacio e Pepe Pecorino Romano, Grana & Lampong Black Pepper 26

SECONDI

Pollo Al Mattone A Half Chicken Cooked Under A Brick

Served with Salmoriglio and a Fennel, Celery & Black Kale Salad with Pine Nuts 45

Bistecca Brant Lake Wagyu Culotte, Radicchio, Rosemary, Parmigiano Crema

& Balsamico Vecchio 52

Add Crispy Olive Oil Confit Fingerling Potatoes 10

Icelandic Cod Roasted & Pureed Cauliflower, Taggiasca Olives, Capers,

Pine Nuts & Gremolata 42

DOLCE

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