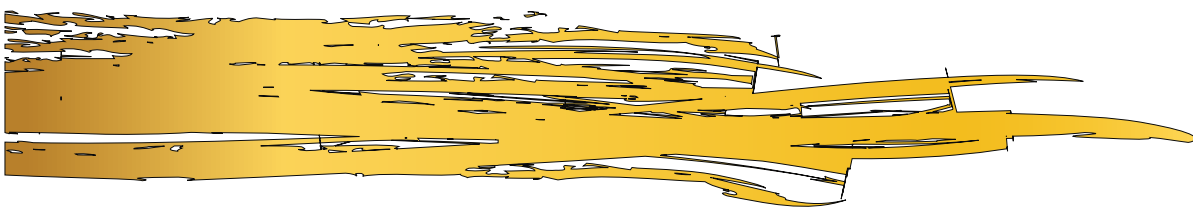


{ appetizers }

RAW YELLOWTAIL olio de zenzero, pickled red onion	16.
TUNA "SUSCI" marinated vegetables & preserved truffles	16.
AUTUMN VEGETABLE SALAD black trumpet mushrooms, hazelnuts & foie gras emulsion	17.
SALAD OF LOCAL GREENS stracciatella, charred figs & aged balsamico	15.
PUREE OF PUMPKIN SOUP farro, almonds, spiced croutons & pumpkin oil	14.
POACHED MEDITERRANEAN OCTOPUS fingerling potatoes & capers	14.
BRAISED SHORT RIBS OF BEEF autumn vegetable & farro risotto	15.
CREAMY POLENTA fricassee of truffled mushrooms	15.
ROASTED SEA SCALLOPS caramelized sunchokes & porcini mushrooms	17.



BEET & SMOKED RICOTTA CASONSEI pistachio nuts & poppy seeds	23.
SPAGHETTI tomato & basil	24.
DUCK & FOIE GRAS RAVIOLI marsala reduction	26.
AGNOLOTTI DAL PLIN mixed meat and fonduta, mushrooms & parmigiano	25.
PUMPKIN CAPPELLACCI amaretti & parmigiano	23.
SCIALATIELLI sorrento-style pasta, dungeness crab & sea urchin	27.
TAJARIN shaved white truffles	MP.

{ paste }

{ main }

BLACK COD caramelized fennel & concentrated tomatoes	27.
ORATA ROSA watercress gremolata	25.
GRILLED ESCOLAR brussels sprouts & preserved tomatoes	24.
BRANZINO leeks, chanterelles & mussels	26.
PANCETTA-WRAPPED VEAL TENDERLOIN sweetbreads & autumn vegetable ragu	28.
ASH-SPICED VENISON LOIN braised radicchio & smoked polenta dumplings	34.
GRILLED SIRLOIN OF BEEF tuscan kale, black trumpet mushrooms & barolo reduction	31.
ROASTED DUCK BREAST heirloom parsnips, raisin mostarda & lentils	27.