



Chef's Seven-Course Tasting *\$125 per person*

Five-Course Family-Style *\$90 per person*

## for the table

Stromboli <i>salami &amp; smoked mozzarella</i>	8
<i>bitter greens</i>	8

## primi

Truffled Pea Caesar <i>caviar &amp; burrata</i>	22
Warm Hamachi & Abalone <i>sorrel, froth &amp; farro</i>	23
Tuna Tartare <i>pickled ramps, black olive &amp; tonnato</i>	21
Mushroom Sugo <i>polenta &amp; truffles</i>	28
Short Rib of Beef <i>fava bean salsa verde &amp; tarragon spätzle</i>	19
Young Vegetables <i>chamomile honey &amp; petite greens</i>	16

## paste

Duck Agnolotti <i>fresh ceci beans &amp; foie gras</i>	25
Gnudi <i>lobster, bagna cauda &amp; fava beans</i>	26
Garganelli <i>lamb's neck ragu, turnips &amp; savory</i>	24
Pasta al Pomodoro <i>chef's signature ragu</i>	22

## piatti

Beef Rib Cap <i>ash spice, morels &amp; osso bucco sauce</i>	46
Guinea Hen <i>asparagus, nebrodini &amp; fegato</i>	31
Black Sea Bass <i>zucchini, wheat berries &amp; mussels</i>	28
Halibut <i>potato froth, ramps &amp; hazelnut salsa verde</i>	33
Scallops <i>wax beans, leek purée, broccolini &amp; black rice</i>	32

## contorni

Fingerling Potatoes <i>radish, zucchini &amp; anchovy</i>	13
Carrots <i>cucumber, yogurt &amp; nigella seeds</i>	13
Eggplant <i>asparagus &amp; pine nut gremolata</i>	13

## dolce

Panna Cotta <i>blueberry, ginger &amp; oat crumble</i>	15
Carmelia Chocolate Mousse <i>cream &amp; honeycomb</i>	15
Strawberry & Rhubarb Cake <i>balsamic &amp; crème fraîche</i>	15
Hazelnut Tart Soufflé <i>espresso &amp; praline</i>	15

## vino dolce

Moscato + Brachetto   Elio Perrone, <i>Bigaro</i> , Piemonte, Italy	12
Erbaluce di Caluso Passito   Orsolani, <i>Sulé</i> , Piemonte, Italy	16
Sauternes   Château Sigalas-Rabaud, <i>Premier Cru Classé</i> , France	26
Vin Santo   Selvole, Chianti Classico, Toscana, Italy	34

## in pursuit of tea

Herbal <i>chamomile   mint   lemon verbena</i>	5
Green <i>jasmine pearls   sencha fukamushi</i>	6
Oolong <i>phoenix honey orchid</i>	14
Black <i>earl grey   assam kachibari</i>	6
Pu-Erh	8

## illy

french press 6 | espresso 4 | cappucino 7 | latte 7

# FUSCO

## cocktails 16

English Milk Punch | bourbon, rum, lavender, lemon, clarified milk

Parasol | rum, lime, lemon verbena

Carrozzino | armagnac, lemon, apricot, chamomile, elderflower

Nizario | mezcal, abratto, lime

Enzo | grappa, rye whiskey, thyme

Spiaggia | vodka, aperol, citrus, prosecco

Negroni Spezzato | gin, dry vermouth, rinomato, lemon, honey



## beer

Troegs Brewery, Perpetual IPA, Pennsylvania	12oz	9
G. Schneider & Sohn, Hefe-Weizen, Germany	16.9 oz	12
Follina, Follinetta Ale, Italy	11.2 oz	14
Del Ducato, Vieille Ville Saison, Italy	11.2 oz	18
Einbecker, Non Alcoholic, Germany	11.2 oz	7

## sparkling

Sicilian Spumante   Terrazze dell'Etna, Cuvée Brut, Italy,	2012	16
Champagne   Philippe Gonet, Brut Signature Blanc de Blancs, France,	NV	28

## white wine

Catarratto + Inzolia   Donnafugata, Anthilia, Sicilia, Italy,	2015	12
Vermentino   Laura Aschero, Liguria, Italy,	2015	14
Sauvignon Blanc   Peter Dipoli, Voglar, Alto Adige, Italy,	2011	22
Erbaluce di Caluso   Luigi Ferrando, La Torrazza, Piemonte, Italy,	2014	12
Verdicchio di Matelica   La Monacesca, Riserva, Marche, Italy,	2013	18
Riesling   Dr. Lippold, Auslese Ürzinger Würzgarten, Mosel, Germany,	2010	26
Chardonnay   Jean Marc Morey, Beaune Grèves 1er Cru, Burgundy, France,	2012	32

## rosé

Grenache + Syrah + Cinsault   AIX, Provence, France,	2016	12
Nerello Mascalese   Tasca d'Almerita, Regaliali, Sicilia, Italy,	2016	12

## red wine

Aglianico del Vulture   D'Angelo, Basilicata, Italy,	2012	12
Syrah   Domaine Hauts Chassis, Cuvée Les Galets, Crozes-Hermitage, Northern Rhône Valley, France,	2014	18
Barolo   La Querciola, Donna Bianca   Piemonte, Italy,	2004	34
Sagrantino di Montefalco   Roccafiore, Umbria, Italy,	2009	26
Sangiovese   Sanguineto, Vino Nobile de Montepulciano, Toscana, Italy,	2013	22
Nebbiolo   Sesterzio, Maroggia, Valtellina Superiore, Lombardia, Italy,	2012	16
Pinot Noir   Zepaltas, Pinot Noir, Sonoma Coast, California, USA,	2013	20