

crudi

RAW YELLOWTAIL olio di zenzero & pickled red onion	21	DIVER SCALLOP black truffle, pea & aleppo	20
TUNA 'SUSCI' marinated carrots & preserved truffles	22	KANPACHI radish, cucumbers, fennel pollen	19
TASTING OF CRUDI			38

primi piatti

CREAMY POLENTA fricassée of truffled mushrooms	19
BRAISED SHORT RIBS OF BEEF vegetable & farro risotto	22
STRACCIATELLA sweet potato, maitake mushrooms, apple	17
BRAISED OCTOPUS artichokes, marble potato, scallions, guazzetto	21
SEARED DIVER SCALLOPS black trumpets, roasted apples, chestnuts	24
CHILLED LOBSTER SALAD peas, fava beans, charred asparagus, tarragon	25

verdure

ROASTED BEET SALAD shaved vegetables, ricotta & beet vinaigrette	17
CAULIFLOWER ROMANESCO salmoriglio, herb bread crumbs	15
MUSHROOMS tomato glaze, shaved paremsan	15
CHICORY SALAD farmer's market vegetables, truffle pecorino, champagne vinaigrette	16
BRUSSEL SPROUTS toasted pine nuts, salmoriglio, grana padano	15



paste

SPAGHETTI tomato & basil	26
DUCK & FOIE GRAS RAVIOLI marsala reduction	32
TAGLIERINI knuckle clams, leeks, scallion, caviar	28
SHORT RIB & BONE MARROW AGNOLOTTI garlic chip & horseradish	29
PAPPARDELLE braised rabbit & porcini	27
BLACK TAGLIOLINI lobster, chorizo, tomatoes, spiced basil bread crumbs	34
TORTELLINI chicken, fennel, pickled black trumpets	25
TAGLIATELLE (GLUTEN-FREE) escarole, soffritto & goat cheese crema	26

all pastas are handmade in house

pesce

BLACK COD 38
caramelized fennel & concentrated tomato

BRANZINO 35
sunchoke, snap peas, frutti di mare, tarragon

TURBOT 43
mantecato, fingerlings, castelvetrano olives, cherry tomatoes, black olive oil

HALIBUT 39
leeks, bluefoot mushrooms, asparagus, artichoke

carne

MUSCOVY DUCK 31
chanterelles, braised cabbage, celery root purée, foie gras fumet

VEAL TENDERLOIN 41
gnocchi alla romana, root vegetables & glazed sweetbreads

ASH CRUSTED VENISON 38
quince, toasted farro, brussel sprouts, cranberries

SIRLOIN OF BEEF 49
winter vegetables, tarragon, smoked almond purée, beef jus

