

Per Cominciare

Insalata- Italian Fall Greens, Pickled Delicata Squash, Manchego, Aged Sherry 14

Tonno- Big Eye Tuna Cru, Fennel, Bottarga, Tonnato Sauce 21

Cappon Magro- Shrimp, Seppia, Taggia Olives, Rucola, Bergamot Oil 22

Bianco e Nero- Diver Scallops, Celery Root, Black Truffle, Bone Marrow 23

Ostriche- Wellfleet Oysters, Cucumber, Caviar, Buerre Blanc 27

Vellutata- Lobster Veloute, Shaved Chestnuts, Black Truffle 18

Fegato d' Anitra- Seared Foie Gras, Lardons, Lentils, Crushed Hazelnuts 23

Animelle- Roasted Veal Sweetbreads, Cronos, Medjoul Dates, Madeira 19

La Pasta

Pansotti- Porcini Ravioli, Prawns, Crustacean Guazetto, Esplette, Basil Oil 21

Garganelli- Squid Ink Pasta Quills, Pigato Wine, Cream, Sturgeon Caviar 19

Gnocchi- Sage Butter, Boschetto Truffle Cheese, Red Wine Jus, Walnut Tocco 18

Pesce

Merluzzo- Pan Roasted Cod Demi Sel, Littleneck Clams, Watercress Pesto 29

Salmone- Wild King Salmon Pave, Dijon Mustard, Pomme Puree, Porcini, Porto 33

Astice- Butter Poached Nova Scotia Lobster, Vegetable Julienne, Sauce Americane 39

Branzino- Black Bass alla Plancha, Fennel, Tomato Confit, Boluabaise Jus 35

Carne

Faraona- Roasted Hen, Mediterranean Flavors, Lemon-Thyme Jus 32

Agnello- Rack of Lamb, Lamb Breast Crepinette, Chard Crochetta, Sariette 36

Vitello- Filet of Veal, Sweetbreads, Braised Baby Romaine, Pancetta, Gremolata 37

Tagliata- Seared Australian Wagyu, Celery Root, Pearl Onions, Bordalaise 43