

crudo *sliced raw fish & shellfish*

RICCIOLA 17
marinated amberjack, artichoke, sturgeon caviar, wild oregano

TONNO 18
bigeye tuna, shaved radish, blood orange, bottarga di muggine, tonnato

CANESTRELLI 19
bay scallop, winter citrus emulsion, pistacchio di Bronte

•caviale *caviar*

30 gr. caviar served with lemon crema, caper, chives & toasted brioche
Alverta Presidente \$110 | *Tsar Imperial Shassetra* \$140 | *Tsar Imperial Kaluga* \$210

antipasti *salads & appetizers*

MISTICANZA DEL CAMPO 15
winter greens, picked herbs
red wine vinegar, robiola crostino

INSALATA INVERNALE 19
italian chicories, prosciutto
grilled squash, black truffle vinagrette

ZUPPA 17
wild mushroom soup
baby spinach, black truffle gnudi

SGOMBRO 18
cured mackerel, mozzarella di bufala
castelvetrano olivada, arugula

MARE NOSTRUM 25
sauté of scallops, shrimp, calamari and octopus
sea beans, lemon-culatura

LUMACHE 21
marsala braised snails, porcini mushrooms
umbrian black truffle, almond milk sfornato

TERRINA 22
foie gras and rabbit terrine, red wine poached figs
toasted brioche

CARPACCIO 21
thinly sliced Piemontese prime beef, squaquerone cheese
castelfranco, black pepper

• I L M E N U P R E Z Z O F I S S O
Our menu is recommended as an 79 four course pre-fixe menu
{ *Antipasti* | *Primi Piatti* | *Piatti Principali* | *Dolce* }

*During our first week of service we are extending a 10% discount on food while we fine tune our menu and service.
Thank you for joining us in our inaugural week.*

primi piatti *all pasta made in house*

RICCIOLI 21
pomodoro, basil, capezzana olio nuovo “2013”

FERRATINI 26
mussels, clams and shrimp, sugo alla pescatore

TORTELLI 27
maine lobster ravioli, seppia, crustacean brodetto

GARGANELLI 26
speck, radicchio tardivo, truffle butter crema

FAGOTTINI 26
potato-marscapone ravioli, wild mushroom sughetto

LASAGNETTE 25
ragu bolognese, parmigiano-reggiano

GNOCCHI 25
fennel sausage, smoked mozzarella, broccoli pesto

AGNOLOTTI 26
beef shank parcels, celery root, brasato sugo

PACCHERI 24
caccio e pepe, salsa all’amatriciana

R I S O T T O

MARE 26
risotto of shrimp, scallops & calamari in bianco

piatti principali *seasonal fish and meat entrees*

P E S C E

TONNO 36
fennel crusted tuna, macco purée
shaved fennel, salsa palermitana

BRANZINO NERO 36
pan roasted black bass in bagna cauda
spinach, ligurian olives, controne chili

GRIGLIATA MISTA 38
grilled swordfish, octopus, scallop, shrimp
romaine, lemon, olio nuovo

CAPESANTE 37
seared sea scallops, chestnut purée, black trumpets
brussels sprouts, winter citrus

C A R N E

POLLO 34
sage roasted chicken, root vegetables
black pepper-currant

ANATRA 36
crispy duck breast, cotechino sausage
castelluccio lentils, huckleberry-finanziera

NODINO DI VITELLO 47
pan-roasted veal chop, cipollini onions
endive, pancetta cream

FILETTO ROSSINI 52
filet of beef, grilled foie gras, swiss chard
bieta crostino, red wine sugo

SERVIZIO GRILL

- FIORENTINA 57 per person
prime dry-aged creekstone porterhouse, 36 oz
served with choice of contorni
- BISTECCA 45
prime dry-aged creekstone sirloin, 12 oz
served with choice of contorni

contorni *side dishes* 11

TUSCAN KALE bagna cauda POTATO olio nuovo BROCCOLI RABE rosemary ARUGULA lemon