

ARANCINI 9

squid ink, sea urchin

POLENTA 9

miso-cured egg yolk,
wild mushrooms

CROSTINO 9

monkfish liver, persimmon,
caramelized onion

SARDINE 11

pickled pearl onion, pine nuts, fennel

KAMPACHI 12

red kuri squash, pepperoncino, soy

RAZOR CLAMS 11

sopressata, fine herbs, miso

SCALLOP 17

cauliflower, olives, anchovy, lardo

TUNA 16

cerignola, kizame wasabi,
preserved tomato

CARROTS 13

ricotta, ginger vinaigrette, cumin

SWEETBREADS 16

celery root, balsamic sugo, bonito

PUMPKIN 10

soup, pacific prawns, sage, sherry

SALAD 11

market greens, seasonal pickles,
white balsamic miso

GARGANELLI 18

peekytoe crab, yuzu kosho, tarragon

PAPPARDELLE 18

aged duck ragu, treviso, chocolate

RISOTTO NERO 17

sepia, radicchio, bottarga

SPAGHETTI 17

manila clams, calabrian chili, ramazzotti

TORTELLINI 15

parmesan dashi, tomato oil, porcini

BUCATINI 19

smoked uni, spicy bread crumbs

GUINEA HEN 27

parsnip, shio konbu, foie gras sugo

SKATE 24

veal glazed, beets, semolina dumplings

STRIP LOIN 29

parmesan potatoes, mustard greens, fonduta

DORADE 28

tomato olive tapenade, pickled chilies,
salsa verde

MONKFISH 25

sea urchin polenta, squid ink, arugula

ROASTED TREVISO 8

saba, fontina, seckle pear

BRUSSELS SPROUTS 7

cider vinegar, honey, curry

JERUSALEM ARTICHOKEs 7

brown butter, soy, capers