

..... A N T I P A S T I .....

Burrata with Grilled Vegetables and 25yo Balsamic	23	Calamari with Basil and Squid Ink Sauce	18
Porcini Mushroom Flan with Truffle Leek Velouté	22	Crab & Tarragon Frittata	23
Grilled Baby Romaine with Bottarga and Garlic Crumbs	20	Goose Liver Veneziana	28
Home Cured Salami & Cheese Platter	23	Seafood Soup with Roasted Scallops	25
Prosciutto di Parma with Cantaloupe & Marsala	23	Bollito Misto Soup with Bone Marrow Crostino	23
Tuna Tartare with Truffle and Egg Mimosa	23		

..... P A S T A .....

Parmigiano Cheese Ravioli with Tomato & Basil	25	Spaghetti with Octopus & Nduja	28
Tagliatelle with White Asparagus and Truffle	32	Linguine with Clams and Pesto	28
Pumpkin Gnocchi with Gorgonzola and Hazelnuts	25	Beef Agnolotti with Truffle and Roast Jus	28
Tagliolini with Crab and Pachino Tomatoes	28	Pappardelle with Pork Cheek & Red Wine	26

..... M A I N S .....

Seabass with Spinach Marinara	35	Beef Sirloin Tagliata with Asparagus & Parmigiano	38
Black Cod Caciucco with Scampi	32	Veal Ossobuco with Gremolata and Potato Purée	38
Red Snapper with Smoked Peppers	32	Lamb Chops with Pistachios and Grilled Eggplant	48
Veal Chop Milanese with Pachino Tomato Salad	48	Suckling Pig Porchetta <i>(for two)</i>	98