

**STARTERS**

BREAD lemon butter, sea salt..... 6

PORK ARROSTICINI sakura collar, marsala, chives..... 16

CARNE CRUDA grass fed steak tartare, focaccia, lemon ..... 17

SALUMI prosciutto toscano, coppa, nduja ..... 25

CHICKEN LIVER & FOIE GRAS PATE red onion mostarda, moscato d'asti..... 22

SHRIMP FRITTI key west pink shrimp, speck, fines herbes buerre blanc ..... 26

HAMACHI CRUDO green tomato, avocado, pistachio, black garlic, pomelo..... 24

LITTLE GEM SALAD mint, shallot, pecorino romano, breadcrumbs, anchovy vinaigrette ..... 16

CAVOLO NERO KALE butternut squash, honeycrisp apple, pomegranate, goat ricotta ..... 16

MAITAKE MUSHROOM leeks, egg yolk, pumpkin seed gremolata ..... 17

**CAVIAR SERVICE**

kaluga hybrid (1oz) ..... 125

**MOZZARELLA CART**

heirloom tomato, basil, 10 year aged balsamic vinegar (to share) ..... 44

**PASTA**

RIGATONI all' AMATRICIANA guanciale, pecorino romano, tomato sugo ..... 25

TAGLIOLINI al RAGU beef ragu, basil, 30 month parmigiano ..... 26

RAVIOLINI del PLIN veal filling, demi glace, rosemary ..... 28

AGNOLOTTI salame calabrese ricotta filling, cherry tomatoes, garlic breadcrumbs..... 26

TORTELLO all' UOVO egg yolk center, spinach and ricotta filling, squash ..... 23

GNOCCHI brown butter, brussel sprout leaves, trout roe, garlic cream ..... 26

SPAGHETTI al LIMONE blue crab, zucchini, lemon..... 39

FETTUCINE al TARTUFO black winter truffles, butter..... 69

**MEATS+FISH** (to share, please allow 25 mins cooking time)

BRANZINO alla LIGURE roasted potatoes, olives, pine nuts..... 78

BISTECCA prime 20 oz new york strip, garlic confit, broccolini, bagna verde ..... 85

DRY AGED ROHAN DUCK limited availability..... 135