

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
 VITELLO TONNATO milk fed veal loin, capers, artichoke, nasturtium 24
 SHRIMP FRITTI key west pink shrimp, speck, fines herbes buerre blanc 26
 KANPACHI CRUDO beets, mustard greens, fennel, blood orange 24
 LITTLE GEM SALAD mint, shallot, pecorino romano, breadcrumbs, anchovy vinaigrette 16
 ASPARAGUS saffron zabaione, seabean, burnt leek, hazelnut..... 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, maitake mushroom 23
 GNOCCHI brown butter, asparagus, trout roe, garlic cream..... 26
 SPAGHETTI al LIMONE blue crab, zucchini, lemon..... 39

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