**paste**

**DUCK & FOIE GRAS RAVIOLI** 28
marsala reduction

**TAGLIATELLE** 30
lamb bolognese & truffle burrata

**AGNOLOTTI** 26
short rib, brown butter, horseradish & toasted breadcrumbs

**GNOCCHI** 35
fines herbs, wild boar sausage, asparagus, seasonal wild mushrooms, cherry tomato confit, butter & parmigiano

**ROASTED SWORDFISH** 45
royal trumpet mushrooms, evaporated carrot jus, pomegranate reduction, yuzu

**FILET OF BEEF** 48
grilled beef tenderloin, swiss chard, barolo

**RIB-EYE** 68
16 oz bone-in rib-eye steak, honey glazed baby heirloom carrots, salsa verde, red wine reduction

**KOBE RIB CAP** 89
roasted tomatoes, black garlic & jalapeno aioli, charred bell pepper coulis, crispy polenta chips

**contorni** 11 each

**MUSHROOMS**
parmigiano & trcucitoleto vinegar

**BRUSSELS SPROUTS**
in local honey

**GRILLED ASPARAGUS**
pancetta vinaigrette

**SAUTEED BROCCOLINI**
crispy garlic

**CRISPY FINGERLING POTATOES**
parmigiano & herbs

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*the consumption of raw or undercooked foods such as meat, poultry, shellfish & eggs which may contain harmful bacteria, may be hazardous to your health.*
insalata

SMOKED BURRATA 26
arugula & pistachio pesto, crispy prosciutto, port wine, extra virgin olive oil

INSALATA MISTA 18
radicchio castelfranco, candied walnuts, pear, gorgonzola fior d’arancio, champagne vinaigrette

INSALATA CESARE* 19
marinated white anchovies, parmesan croutons

BEET INSALATA 18
heirloom beets, mint salsa, hazelnut, goat cheese, herb & citrus crème fraîche, crispy lotus root

primi

OYSTERS* 24
tangerine mignonette, granny smith apples, serrano pepper

YELLOWTAIL CRUDO* 21
olio di zenzero & pickled red onion

ANTIPASTI 29
prosciutto, soppressata picante, cured duck, marinated vegetables, poppy grissini, artisan cheeses

POLENTA 19
truffled mushroom fricassée

CARPACCIO* 24
piedmontese beef, wild mushrooms “sott’olio”, capers, arugula, taggiasca olives, mustard aioli, ricotta salata, potato crisp

SCALLOPS 25
carrot puree, english peas, seasonal mushrooms, scallop jus

CALAMARI FRITTI 23
calabrian tomato sauce, lemon & basil aioli, crispy herbs

OCTOPUS GRIGLIATA 22
yuzu, warm potatoes, olive, concentrated tomato, n’duja onion jam, salsa verde, agromato

SPICED PORK BELLY 24
creamy polenta, apricot mostarda, grappa raisins, endive salad, tomato gastrique

FOIE GRAS DUO 32
seared foie gras, foie gras panna cotta, white chocolate brioche, strawberry sauce, vanilla streusel, toasted almond

RAVIOLO 15
truffle, sheep’s milk ricotta, egg yolk
signature tasting menu

150 per person | 65 additional with wine pairing
we request the entire table participate

BEAU SOLEIL OYSTERS*
tangerine mignonette,
granny smith apples, serrano peppers

FOIE GRAS DUO
seared foie gras, foie gras panna cotta,
white chocolate brioche, strawberry sauce, vanilla streusel, toasted almond

SPAGHETTI
tomato & basil

&
TRUFFLE RAVIOLI
truffle ricotta cheese, egg yolk

BRANZINO
rainbow chard, toasted pine nuts, sun raisins, citrus
tomato sauce, basil

KOBE RIB CAP
roasted tomatoes, black garlic & jalapeno aioli, charred bell pepper coulis, crispy polenta chips

NUTELLA BOMBOLONI
nutella & pastry cream filled doughnuts,
nutella ganache, banana gelato

Tasting Menu Only Available Until 9:00 Pm

MARIO DISI general manager
MICHAEL VITANGELI chef de cuisine