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

**Paccheri alla Scarpetta** (for two)
- Paccheri pasta, sicilian cherry tomato sauce, Parmigiano, torn basil
- Finished tableside
- Served with sourdough pagnotta

### Pasce

**Branzino** (GFO)
- Rainbow chard, toasted pine nuts, sun raisins, citrus tomato sauce, basil

**DAY BOAT SCALLOPS** (GFO)
- Artichoke 3 ways, preserved truffle

**Salmon** (GFO)
- Confit fennel, fresh peas, roasted cherry tomato, lemon butter sauce

**Atlantic Halibut** (GFO)
- Chanterelle, fava beans, crème frâiche veloute

### Carne

**Roasted Chicken** (GFO)
- Roasted root vegetables, butternut squash puree, chicken jus

**Colorado Lamb Rack**
- Pecorino cheese crust, crushed potatoes, roasted bell pepper, lamb jus

**Braised Prime Short Rib** (GFO)
- Butter poached king crab, mashed potatoes

**Veal Chop Milanese**
- Arugula salad, cherry tomatoes, Parmigiano reggiano

**Pork Chop** (GFO)
- Brussels sprouts, sauce finanziera

**Filet of Beef** (GFO)
- Barolo sauce, sauteed baby spinach

### Verdure

**Roasted Baby Carrots**
- Orange glaze

**Grilled Asparagus**
- Pancetta vinaigrette

**Crispy Fingerling Potatoes**
- Parmigiano & herbs

**Sauteed Wild Mushrooms**
- Shaved Parmigiano

*(GFO): This menu item may be prepared Gluten Free upon request.
*(VO): This menu item may be prepared Vegan upon request.
insalata

CAPRESE 28 (GFO)
bufala mozzarella, heirloom tomatoes, oregano, basil oil

INSALATA MISTA 19 (GFO/VO)
seasonal green mix, carrots, cherry tomatoes, red wine shallot vinaigrette

BEET INSALATA 21 (GFO/VO)
lemon greek yogurt salsa, hazelnuts, goat cheese, mint dressing, crispy lotus root

INSALATA CESARE* 21 (GFO)
parmesan croutons

crudo

ROYAL OSETRA CAVIAR* MP (GFO)
traditional condiments, semolina blini

1/2 dz. OYSTERS* 26 (GFO)
tangerine mignonette, apples, serrano pepper

YELLOWTAIL CRUDO* 24 (GFO)
ginger oil, pickled red onion

SALMON CARPACCIO* 29 (GFO) dill, taragon aioli, preserved lemon

TUNA 'SUSCI'* 29 (GFO)
carrot, chive, preserved truffle

GRASS FED BEEF TARTARE* 28 (GFO)
capers, cornichon, shallots, mustard, cured duck egg yolk, toasted bread

antipasti

PROSCIUTTO SAN DANIELE 30 (GFO) 20
month aged, green olive, crostini, pecorino, house made giardiniera

CALAMARI FRITTI* 24
calabrian tomato sauce, crispy herbs, lemon & basil aioli

OCTOPUS ALLA PLANCIA 28 (GFO)
caramelized sweet onion, n’duja

POLENTA CREMOSA 20
truffled mushroom fricassée

RAVIOLI* 17
truffle, sheep’s milk ricotta, truffle butter, egg yolk

prosciutto san daniele 30 (gfo) 20
month aged, green olive, crostini, pecorino, house made giardiniera

calamari fritti* 24
calabrian tomato sauce, crispy herbs, lemon & basil aioli

octopus alla plancia 28 (gfo)
caramelized sweet onion, n’duja

palelta cremosa 20
truffled mushroom fricassée

raviolo* 17
truffle, sheep’s milk ricotta, truffle butter, egg yolk
signature tasting menu
150 per person | 75 additional with wine pairing
we request the entire table participate

OYSTERS*
tangerine mignonette, apples, serrano pepper

DAY BOAT SCALLOPS
artichoke 3 ways, preserved truffle

SPAGHETTI
tomato & basil
&
AGNOLOTTI
short rib, brown butter, horseradish & toasted breadcrumbs

SALMON*
confit fennel, fresh peas, roasted cherry tomato, lemon butter sauce

BRAISED PRIME SHORT RIB
butter poached king crab, mashed potatoes

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

Tasting Menu Only Available Until 9:00 Pm

STEFANO CHIARUGI chef de cuisine