

LA CARTA

ANTIPASTI

FOIE GRAS SCOTTATO	Seared foie gras, seasonal fruit compote, toasted brioche	30
A5 TATAKI	A5 Wagyu tataki, dry-cured tuna, fermented leek aioli	45
WAGYU BEEF CARPACCIO	Carpaccio, truffled egg yolk, shallots, radish, black truffle	30
POLPO ALLA GRIGLIA	Grilled octopus, smoked tomato marmalade, nori cracker	32
CRUDO DI RICCIOLA	Hamachi crudo, creme fraiche, caviar, cured onion, lime	32
CRUDO DI CAPELANTE	Scallop crudo, creme fraiche, caviar, green apple	35
ROMAINE HEARTS	Romaine hearts, prosciutto crudo, seaweed aioli	26
BARBABIETOLA E BURRATA	Smoked beets, balsamic dressing, Burrata di Puglia	27
SALUMI E FORMAGGI	Artisanal selection	51

PRIMI

RISOTTO AI FUNGHI	Risotto, black truffle, seasonal foraged mushrooms	39
CANNELLONI	Duck confit, wild mushrooms, duck sauce	43
LINGUINE ALL' ASTICE	Lobster tail, parsley cream, lobster oil, caviar	55
CASARECCE DI VITELLO	Braised veal cheek, wild mushrooms, fresh truffle	48
PASTA DEL GIORNO	Daily featured pasta	m.p.

SECONDI

BRACIOLA DI CINGHIALE	Wild Boar, crispy risotto 'al salto,' pistacchio, smoked beets, apple balsamic glaze	50
MERLUZZO SCOTTATO	Seared Sablefish, caviar & saffron peperonata, fingerling potato	50
AGNELLO AL PISTACCHIO	Sicilian pistacchio crusted Lamb, Moroccan jus, parsnip & goat cheese	55
ANGUS FLAT IRON 6oz	Charcoal crusted flat iron, torta di pane, truffle roasted leeks, porcini jus	65
A5 WAGYU STRIPLOIN	Wagyu striploin, Kagoshima, Japan (4/8/12oz)	m.p.

CAVIAR

Beluga Imperial
Osietra Prestige
m.p.

DELIZIE

Fresh Oyster m.p.
Seared Foie Gras 18
Black Truffle 10/gr
Verdure miste 15