

bread & olives

- Focaccia ricotta & olive oil 4.
Stromboli prosciutto & smoked mozzarella 5.
Grilled Ciabatta poached duck egg & fonduta 6.
Olives, warmed & herbed 6.

salume & cheese

6. each or 3 for 16.

- | | |
|------------------------|------------------------------------|
| Cacciatorini | Pecorino Gregoriano & cogna |
| Soppressata | Robiola due latte
fig preserve |
| Prosciutto San Daniele | Parmigiano 2 year
aged balsamic |
| Mortadella | Ricotta di Bufala
truffle honey |
| Speck | La Tur & pineapple chutney |

raw bar

- The Puzzle: six selections from the raw bar 68.
Kanpachi, porcini & garlic chips 15.
Lobster, concentrated tomatoes 14.
Pink Snapper, leeks & smoked steelhead roe 13.
Tuna & avocado 14.
Chu-Toro, sea urchin vinaigrette & cucumber 23.
Oysters & mojito gelee 3 for 10.
Scallop Carpaccio, citrus & caviar 13.

appetizers

- Puree of Asparagus Soup
king crab & new potatoes 14.
Beets, pink peppercorns & taleggio 13.
Arugula & Endive Salad
pignoli vinaigrette & parmigiano 12.
Stracciatella & tomatoes sott'olio 13.
Olive Oil-Poached Octopus
fingerling potatoes 14.
Slow-Roasted Escolar & saba 12.
Lardo-Wrapped Prawns
rosemary-braised lentils 16.
Fritto Misto
rock shrimp, squid, sea beans & ceci 17.
Clams in brodo
tomato & garlic broth 13.
Sweetbread Salad
spinach puree & early spring vegetables 16.
Short Ribs Of Beef, spaetzle & horseradish 16.

pasta & risotto

- Canneloni, burrata & baby tomatoes 18.
Lobster Risotto, asparagus & preserved truffle 21.
Strozzapreti & suckling pig ragu 17.
Imported Spaghetti Di Gragnano, octopus ragu 18.
Mushroom Ravioli, porcini & parmigiano 16.
Maccheroni, tomato & sea urchin 17.

mains

- Seared Diver Scallops
farro, sunchokes & morel mushrooms 25.
Imported Turbot
caramelized leeks, endive & salsa verde 27.
Roasted Red Snapper
baby purple artichoke, minted fava beans 26.
Fennel-Roasted Duck Breast
ramps & porcini mushrooms 27.
Roasted Lamb Loin
spring beans & leek vinaigrette 26.
Sirloin Of Aged Beef
caramelized leeks & bluefoot mushrooms 37.
Tenderloin of Veal
peas, chanterelles & cippolini onions 32.

for two

- Glazed Berkshire Pork Chop 24.pp
Whole-Roasted Baby Halibut
lobster & tomato 32.pp

sides 9.

- herbed fries
stewed eggplant & pork
roasted mushrooms
truffled cabbage
fregola, grain mustard & pork belly
cauliflower & capers