

## CRUDITE DI MARE

### *CANNOLICCHI\**

razor clams, mussels  
orange, fennel 32

### *CANESTRELLI\**

nantucket bay scallops, black truffle  
celery root, hazelnut oil 34

### *GAMBERI ROSSI\**

montauk red prawns, antonius caviar  
chiodini mushrooms, sicilian pistachio 32

### *RICCIOLA\**

amberjack, ligurian olivada  
finger lime, crispy basil 32

### *TONNO\**

bluefin tuna, persimmon  
green tomato, sea urchin 42

### *SGOMBRO\**

striped jack, pluot, ginger blossom  
red pepper vinaigrette 34

## ANTIPASTI

### *INSALATA*

spring greens, plums, goat cheese  
mustard vinaigrette 24

### *ZUPPA*

mushroom broth, poached egg  
taralli 29

### *MARE*

warm seafood salad, ligurian olives  
tomato conserva, bottarga 36

### *PICCIONE*

roasted breast and leg of squab  
liver crostino, fig, bay leaf oil 39

### *POLIPO*

grilled octopus, pinenut  
eggplant caponata 36

### *CARNE ALBESE\**

truffled wagyu beef tartare, shaved celery  
parmigiano reggiano 34

### *TERRINA*

foie gras, black truffle  
rhubarb jam, brioche 39

\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness; especially if you have a medical condition.

## PRIMI

### *GNOCCHI*

ricotta gnocchi, salsa pomodoro, basil 28

### *BUSIATE*

trumpet mushrooms, leeks, black truffles 39

### *FIOCCHETTI*

robiola cheese ravioli, sugar snap peas 36

### *ORECCHIETTE*

blue crab, sea urchin, lemon, mollica 39

### *PANSOTTI*

squid ink lobster ravioli, braised sepia 42

### *TAGLIATELLE*

ragu bolognese, parmigiano reggiano 36

### *GARGANELLI*

parma prosciutto, english peas, truffle butter 38

### *TORTELLINI*

classic meat filled raviolini, parmigiano reggiano 36

### *RISOTTO*

aged acquarello rice, veal sausage  
chestnut, fontina 38

## SECONDI

### **PESCE**

#### *ASTICE*

maine lobster, romanesco cauliflower  
lobster coral croquettes, salsa cacio e pepe 69

#### *CODA DI ROSPO*

speck wrapped monkfish, stuffed cipollini  
red wine jus 39

#### *IPPOGLOSSO*

olive oil poached halibut  
clam, trout roe 55

### **CARNE**

#### *FARAONA*

roasted guinea hen, wild mushrooms  
savoy cabbage, rosemary jus 49

#### *VITELLO*

pan roasted veal chop, asparagus  
onion in agrodolce, pancetta cream 78

#### *MANZO*

grilled wagyu strip, chickpea panella  
salsa verde, lumache, red wine bordelaise 72

### **PER DUE**

#### *CONIGLIO AL FORNO*

roasted rabbit saddle, confit legs  
rabbit cappellacci 126