

ANTIPASTO

INSALATA DI LATTUGA CON VERDURE RASATE E GRANI CROCCANTI

Farm Lettuce, Shaved Vegetables, Meyer Lemon Vinaigrette, Crispy Grains

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INSALATA DI MELE CON FORMAGGIO DI CAPRA, NOCCIOLA

VINAIGRETTE DI GINEPRO

Heirloom Apples, Hazelnuts, Goat Cheese Mousse, Juniper Vinaigrette

Rosemary Crumble, Baby Fennel

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INSALATA DI BROCCOLI CARBONIZZATI CON UVE SOTTACETO E NOCI

Charred Broccoli, Grilled Rapini, Baby Kale, Pickled Grapes, Walnuts

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TARTARE DI VITELLO CON LARDO, SENAPE E BACCHE DI CAPPERO ★

Prime Beef Tenderloin, Veal, Caper Berries, Pistachio, Pickled Vegetables, Fermented Mustard Seed

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PANNACOTTA DI ZUCCA CON MIRTILLI ROSSI E AGLIO NERO

Squash Pannacotta, Black Garlic Crema, Amaretto Cranberries, Speck Ham, Spiced Almonds

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POLPO GRIGLIATO CON FUOCO A LEGNA

Wood-Fire Grilled Octopus, Braised Corona Beans, Escarole, Pickled Fresno Chiles

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QUAGLIA FARCITA E GLASSATA CON ESPRESSO, CREMA DI CAROTE E DRAGONCELLO

Espresso Glazed Stuffed Quail, Tarragon Carrot Puree, Kale Sprouts and Honeynut Squash

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PROSCIUTTO DI SAN DANIELE DOP CON BURRATA E PESCA★

Principe Blue Label San Daniele Prosciutto, Gioai Burrata, Grilled White Peach

White Balsamic and Peach Gastrique, Almond Mascarpone, Tangerine

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TERRINA DI FOIE GRAS E QUAGLIA SCOTTATE

Chilled Foie Gras, Quail, Carrot Top Pesto, Pickled Carrots, Coffee Gastrique

Sweet Onion Prosecco Jam Fig Mostarda, Roasted Burdock Root Puree, Coffee Braised Carrots

PASTA

RISOTTO AI FUNGHI SELVATICI CON TALEGGIO

Farro, Barley, Wild Mushrooms, Taleggio

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AGNOLOTTI DI TOPINAMBUR E RAPA, RAPE SOTTACETO CON LIMONE

Smoked Goat Cheese, Leeks, Sunchokes, Lemon Pickled Turnip, Kale Sprouts, Roasted Garlic

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BUCATINI CON POLPO, OLIVE E BOTTARGA ★

Black Bucatini, Pickled Mussels, Scallops, Octopus, Fennel, Olives, Pickled Fresno Chimichurri

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CAMPANELLE CON MAIALE INTERO, PINOLI E POMODORI

Braised Whole Pig, Pine Nuts, Golden Raisins, Calabrian Chiles

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RIGATONI ALLA BOLOGNESE

Rigatoni, Braised Shortrib Bolognese, Parmesan Cheese

VEGETARIANO

MELANZANE ALLA GRIGLIA CON POMODORI CONSERVATI, TOFU E FAGIOLI CECI
*Wood-fire Grilled Eggplant, Black Olive and Lemon Puree
 Marinated Whipped Tofu, Preserved Tomatoes, Mint*

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FUNGHI ARROSTITI FUOCO DI LEGNO CON ASPARAGO
*Wood-fire Roasted Royal Trumpet Mushrooms, Watercress, Asparagus
 Pickled Onions. Preserved Mushrooms*

RISOTTO &
GNOCCHI

RISOTTO ALL' ASTICE
Butter Poached Maine Lobster Risotto, Fennel Froth

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GNUDI CON SPALLA DI AGNELLO BRASATA
Braised Lamb, Roasted Garlic, Haricot Vert, Pickled Fresno Chilis, Pink Peppercorn

PESCE

CARATTERE ARTICO CON ZAFFERANO, CAVOLFIORRE E COZZE
*Crispy Skin Arctic Char, Saffron Cauliflower Puree, Spiced Pine Nuts
 Mussel Vinaigrette, Fennel and Leek Relish*

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CAPELANTE ARROSTO CON BURRO MARRONE E FUNGHI
*Seared Scallops, Brown Butter Roasted Mushrooms and Spruce Tips, Plancton Marino
 Lemon Puree, Poppy Seed, Oyster Leaf, White Borage*

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BRODETTO DI PERSICO SPIGOLA BASSO STRIATO CON CAPELANTE,
 GAMBERI E SALSICCIA CALABRESE
*Crispy Skin Baja Striped Bass, Scallops, Prawns, Confit Potatoes, Thumbelina Carrots
 Pine Nuts, Heirloom Cherry Tomatoes, Calabrian Sausage*

CARNE

MIELE SPEZIATO DI POLLO SMALTATO CON POLENTA N'DUJA E CAVOLO FERMENTATO
Spiced Honey Glazed Chicken, N'duja Polenta, Purple Cabbage, Onion Peperonata

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LOMBATA DI AGNELLO AFFUMICATA CON MAIS, PRUGNE E SCALOGNO
*Smoked Lamb Loin, Corn Mousse, Sweet Pepper Crema, Roasted Plum Puree
 Shallot Confit, Charred Haricot Vert*

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FILETTO PORCINO IN CROSTA CON MELANZANE CANDITE, FOIE GRAS
 TARTUFI E RADICE SEDANO ★
Porcini Crusted Fillet, Eggplant Confit, Truffle Butter, Foie and Celeriac Root

WARNING: Certain foods and beverages sold or served here can expose you to chemicals including acrylamide in many fried or baked foods, and mercury in fish, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to www.P65Warnings.ca.gov/restaurant
 The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness. ★