

CHOICE OF ONE DISH PER COURSE

\$90 PER PERSON

FIRST

- hamachi - pistachio butter, sun dried tomato gremolata, blood orange
- carpaccio - honey & calabrian chili, parmesan, arugula *(supplemental \$5)*
- burrata - roman flat bread, preserved tomato, long hot salsa verde, oregano
- artichoke - roasted peppers, basil aioli, salami vinaigrette, ricotta salata
- octopus - potato, olive, fennel salad, orange vinaigrette *(supplemental \$5)*

SECOND

- cavatelli - roasted mushroom, marsala, jalapeño, belpor knolle
- risotto - asparagus, lump crab, preserved lemon *(supplemental \$10)*
- fregola - rock shrimp, red pepper purée, speck
- garganelle - calabrian pork sausage, red finger chili, tuscan kale

THIRD

- pork chop - spring vegetables, caramelized onion & black pepper butter
- 1/2 chicken - hericot verts, potato, roasted chicken jus, lemon
- scallops - calabrian chili, carrot purée, buttered leeks *(supplemental \$15)*

FOR TWO

- whole bronzino - san marzano tomato, artichoke, olives, caperberries
- wagyu strip loin - 22 oz, citrus fed *(supplemental \$120)*
- bone-in ny strip - 24 oz, 28 day dry-aged *(supplemental \$50)*
- bone-in ribeye - 35 oz, 35 day dry-aged *(supplemental \$120)*
- pomme frites, horseradish aioli, salsa verde*

DESSERT

- chocolate chip cookie skillet - vanilla gelato, salted caramel
- panna cotta - green tea & white chocolate, blueberry, honeycomb, cashews
- pistachio cake - ricotta chantilly, compressed mandarin, basil

