

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
- bucatini - roasted garlic, cherry peppers, crab (*supplemental \$10*)
- fregola - rock shrimp, red pepper purée, speck
- garganelle - calabrian pork sausage, red finger chili, tuscan kale

THIRD

- pork chop - harissa, roasted carrots, whipped yogurt, feta
- 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 \$100*)
- 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

