

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 - guanciale, pecorino romano, black pepper, egg yolk
- rigatoni - short rib ragu, parmesan, rosemary breadcrumbs
- bucatini - roasted garlic, cherry peppers, crab (*supplemental \$20*)

THIRD

- 1/2 chicken - braised escarole, white beans, parmesan, garlic oil
- pork chop - red pepper harissa, glazed carrots, yogurt, feta
- scallops - calabrian chili, pomme purée, spinach, leeks (*supplemental \$15*)

FOR TWO

- whole bronzino - san marzano tomato, artichoke, olives, caperberries
- shell steak - 24 oz, 28 day dry-aged (*supplemental \$50*)
- bone-in ribeye - 35 oz, 35 day dry-aged (*supplemental \$120*)
- pomme frites, long hot aioli, salsa verde*

DESSERT

- pâte à choux - chocolate semifreddo, mocha ganache, hazelnuts
- napoleon - peanut butter mousse, grape gastrique, candied peanuts
- semolina cake - honey & lavender glaze, toasted sunflower brittle

