

ANTIPASTI

chicken liver mousse, sweet pepper marmellata and balsamic gelatina	15
roasted sunchoke soup, sage brown butter and truffle crema	19
green romaine and frisée, frico, fried white anchovy, challah crouton and six minute egg	18
brassicas and grains, burrata, avocado, green goddess and olive oil	23
mozzarella di bufala, fried potato, black sesame, kale and black garlic “furikake”	24
chanterelle mushroom, bufala ricotta, sea urchin and sicilian pignoli	25
octopus, kale sprout, panissa, chickpea, pistachio and preserved lemon	24
milk braised bufala, smoked burrata, broccoli and espelette pepper	24

PRIMI

yellow corn polenta, smoked duck and its egg, hedgehog mushroom	32
bucatini “straw and hay”, california blue cheese, walnut, kale and sage brown butter	30
butternut squash raviolini, spice dough, pecan and pumpkin seed pesto	31
meyer lemon linguini, abalone “alfredo”, american bottarga and garlic chip	32
black trumpet mushroom cannelloni, prosciutto sauce, chervil and piave cheese	32
buckwheat fusilli, cider and bacon braised suckling pork and rapini	31
kabocha squash and provolone pasta rotolo, coppa and saffron fonduta	31
bludnudlen, tuscan blood sausage ragu and pig’s foot pan grattato	31
cocoa bean rigatoni, tamworth pancetta, giblet “sugo”, fava leaf and espresso bellavitano	31

SECONDI

almond crusted sacramento sturgeon, sausage and skin crisp, root vegetable, orange butter	40
bacon wrapped rabbit, heirloom bean “en humido”, hibiscus pear, winter squash and red mustard	42
wagyu beef, yukon gold potato, cured duck liver, mustard green and red wine sauce	72