

ASSAGGIO DI PRIMI

butternut squash raviolini, spice dough, pecan and pumpkin seed pesto

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smoked sturgeon pyramidi, fennel soffritto, garlic chive and brown butter

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buckwheat fusilli, cider and bacon braised suckling pork and rapini

38. PER PERSONA

26. PER PERSONA OPTIONAL WINE PAIRINGS

ANTIPASTI

chicken liver mousse, apple marmellata and balsamic gelatina	14
green romaine and frisée, frico, fried white anchovy, challah crouton and six minute egg	18
carrot and black truffle burrata, carrot bun and red mustard	19
mozzarella di bufala, fried potato, black sesame, kale and black garlic “furikake”	24
variations of cauliflower, egg yolk “bottarga” and frisee	22
caramelized onion and wild rice “budino di pane”, prosciutto cotto, comte and puffed rice	23
milk braised bufala, smoked burrata, broccoli and espelette pepper	24

PRIMI

royale trumpet mushroom risotto, pickled onion and black garlic	31
bucatini “straw and hay”, california blue cheese, walnut, kale and sage brown butter	30
smoked sturgeon pyramidi, fennel soffritto, garlic chive and brown butter	31
mustard capellini, guinea hen ragu, savoy cabbage and mimolette cheese	31
ricotta gnudi, garlic braised pork meatball and sage	31
beet gnocchetti, beef bolognese and red wine bellavitano cheese	31

SECONDI

sacramento sturgeon, beet pesto, parsnip and early spring salad	33
braised short rib, red wine apple, brussels sprout and chicory	31

DOLCI E FORMAGGI

tiramisu, espresso coffee, mascarpone and cocoa	15
cheese selection with “pane fatto in casa”	15
coffee granita, espresso spuma and warm biscotti	10