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| ASSAGGIO DI PRIMI | |
| meyer lemon linguini, abalone "alfredo", american bottarga and garlic chip | |
| ... | |
| corn raviolini, huitlacoche butter, chive, smoked chanterelle mushroom and goat cheddar | |
| ... | |
| bludnudlen, tuscan blood sausage ragu and pig's foot pan grattato | |
| or | |
| ricotta gnudi, garlic braised pork meatball and sage | |
| 39. PER PERSONA | |
| 26. PER PERSONA OPTIONAL WINE PAIRINGS | |

[ASSAGGIO : 2 COURSE MENU, ANTIPASTA AND PRIMO]

49

ANTIPASTI

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|---|----|
| chicken liver mousse, arugula salad, peach marmellata and balsamic gelatina | 17 |
| yellow corn soup, corn "fritelle", huitlacoche and chive | 19 |
| red mustard green, smoked duck, charred apricot, mint and pink peppercorn vinaigrette | 18 |
| "insalata di estate", heirloom tomato, squash, ricotta, garden herbs and buttermilk | 22 |
| mozzarella di bufala, fried potato, black sesame, kale and black garlic "furikake" | 22 |
| carrot and lentil salad, medjool date and vadouvan curry crema | 17 |
| acorn finished proscutto, stonefruit, preserved green peach and corn cracker | 22 |

PRIMI

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|---|----|
| corn raviolini, huitlacoche butter, chive, smoked chanterelle mushroom and goat cheddar | 32 |
| bucatini "straw and hay", california blue cheese, walnut, kale and sage brown butter | 32 |
| squid ink spaghetti, red wine braised octopus and mussel "puttanesca", black olive crumb | 32 |
| cocoa cappellacci, milk braised chicken "polpettini", sage and espresso bellavitano | 32 |
| farro strozzapretti, marsala rabbit sugo, bloomsdale spinach and sartori black pepper bellavitano | 32 |
| bludnudlen, tuscan blood sausage ragu and pig's foot pan grattato | 32 |

DOLCI E FORMAGGI

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|---|----|
| roasted strawberry gelato, green tea spuma and shortbread crumble | 13 |
| cheese selection with "pane fatto in casa" | 13 |