

ANTIPASTI

chicken liver mousse, peach marmellata and balsamic gelatina	15
yellow corn soup, corn "fritelle", huitlacoche and chive	19
red mustard green, smoked duck, charred apricot, mint and pink peppercorn vinaigrette	18
carrot and lentil salad, medjool date and vadouvan curry crema	17
"insalata di estate", heirloom tomato, squash, ricotta, garden herbs and buttermilk	22
snow pea, bufala ricotta, marinated mushroom, meyer lemon, "cover crop" and horseradish	25
mozzarella di bufala, fried potato, black sesame, kale and black garlic "furikake"	24
octopus, kale sprout, panissa, chickpea, pistachio and preserved lemon	24
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
corn raviolini, huitlacoche butter, chive, smoked chanterelle mushroom and goat cheddar	32
squid ink spaghetti, red wine braised octopus and mussel "puttanesca", black olive crumb	32
smoked fettuccini, sea urchin, smoked bacon and soft quail egg	32
cocoa cappellacci, milk braised chicken "polpettini", sage and espresso bellavitano	31
farro strozzapretti, marsala rabbit sugo, bloomsdale spinach and sartori black pepper bellavitano	32
buckwheat fusilli, cider and bacon braised suckling pork and rapini	31
black trumpet mushroom cannelloni, prosciutto sauce, chervil and piave cheese	32
bludnudlen, tuscan blood sausage ragu and pig's foot pan grattato	31

SECONDI

sea scallop and calamari with summer squash "panzanella"	38
bacon wrapped rabbit, variations of eggplant, cherry tomato and basil	42
stuffed duck leg, salt baked celery root, celery salad, poached cherry and foie gras sauce	58
wagyu beef, yukon gold potato, cured duck liver, mustard green and red wine sauce	72