

<b>ASSAGGIO DI PRIMI</b>	
squid ink spaghetti, red wine braised octopus and mussel “puttanesca”, black olive crumb	
...	
“zucca” pasta, zucchini, saffron, wasabi bagna cauda and ricotta salata	
...	
paprika pasta “timballo”, beef and cremini mushroom sugo, red wine bellavitano	
39. PER PERSONA	
26. PER PERSONA OPTIONAL WINE PAIRINGS	

**[ ASSAGGIO : 2 COURSE MENU, ANTIPASTO AND PRIMO ]** **49**

**ANTIPASTI**

chicken liver mousse, arugula salad, spiced pear marmellata and balsamic gelatina	17
escarole salad, sunchoke, fuyu persimmon, goat cheddar and pink pepper vinaigrette	18
green romaine and frisée, frico, fried white anchovy, challah crouton and six minute egg	18
carrot and lentil salad, medjool date and vadouvan curry crema	17
artichoke, black truffle burrata, honey and sonoma olive oil	26
milk braised bufala, smoked burrata, broccoli and espelette pepper	24

**PRIMI**

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
senise pepper rigatoni, heritage chicken sugo, sweet pepper and escarole	32
cocoa cappellacci, milk braised chicken “polpettini”, sage and espresso bellavitano	32
buckwheat fusilli, cider and bacon braised suckling pork and rapini	32
bludnudlen, tuscan blood sausage ragu and pig’s foot pan grattato	32

**DOLCI E FORMAGGI**

chocolate cinnamon torta, fuyu persimmon and dark chocolate gelato	15
cheese selection with “pane fatto in casa”	13