

ANTIPASTI

chicken liver mousse, red wine apple marmellata and balsamic gelatina	15
escarole salad, sunchoke, fuyu persimmon, aged goat cheese 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
filo and bufala ricotta “pie”, kabocha squash, pumpkin seed pesto, sesame honey	23
fall squash “stufato”, coconut curry, steam cake and smoked trout	23
broccoli and hen of the wood mushroom, aged gouda “budino di pane” and acorn ham	23
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	32
bucatini “straw and hay”, california blue cheese, walnut, kale and sage brown butter	31
parsnip scarpinocc, smoked hon shimeji mushroom and espresso bellavitano	32
kabocha squash raviolini, coconut milk, kaffir lime and pumpkin seed	32
meyer lemon linguini, abalone “alfredo”, american bottarga and garlic chip	32
squid ink spaghetti, red wine braised octopus and mussel “puttanesca”, black olive crumb	32
ricotta lasagnette, tomato braised charred tripe ragu and mint pesto	32
bludnudlen, tuscan blood sausage ragu and pig’s foot pan grattato	32
pasta “timballo”, paprika ragu, crimini mushroom and beef, red wine bellavitano	32

SECONDI

sea scallop, savoy cabbage, black trumpet mushroom dumpling, shell bean and kumquat	39
king salmon, eggplant, sweet pepper, arugula and romesco	38
wild rice stuffed quail, creamed greens and jonagold apple	40