

CRUDO

Oysters* / Market Price	
Tasting of Crudo* - Chefs Selection	21
Trout* - Citrus and Pink Peppercorn Mozzarella	12
Sea Urchin* - Squash and Wild Rice	12
Langoustine* - Black Ramp and Chive	12
Marlin* - Caviar and Crème Fraîche	11
Red Prawn* - Charmoula and Ramps	15
Yellowtail* - Green Tomato and Pine Nut	12

FIRST

Carta de Musica with Truffled Pecorino, Baby Lettuces and Shaved Vegetables	14
Seared Foie Gras with Berries, Frangipane and Almonds*	22
Grilled Octopus with Pine Nuts, Paprika and Grilled Cucumber	18
Poached King Crab with Jasmine Tea, Asparagus, Yogurt and Black Sesame	18
Raw and Cooked Vegetable Tart with Bagna Cauda and Dill	16

PASTA

Bucatini all' Amatriciana	9/16
Spaghetti Nero alla Chitarra with Rock Shrimp, Oregano and Garlic	12/19
Ras el Hanout Mezzi Rigatoni with Lamb, Carrots and Tahini	11/18
Torchio with Braised Rabbit, Crème Fraîche and Artichokes	12/19
Ricotta Gnocchi with Braised Pork Neck with Carrot and Malt Vinegar	12/19
Butternut Squash Raviolo with Duck Bacon, Yellowfoot Mushroom and Amaretti	7/12/16
Agnolotti with Roasted Beets, Goat Cheese and Sweet Sausage	12/19

MEAT & FISH

Monkfish with Onion Soubise, Sea Beans, Kumquat and Poached Lobster*	33
Grilled Beef Tenderloin with King Trumpet Mushrooms, Celeriac Aligot and Red Wine*	36
Sauteed Sea Scallops with Baby Carrots, Dates and Garam Masala*	30

*These items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

A 2% surcharge will be applied to assist in our employee healthcare coverage.
If you have any questions, please ask to speak with a manager.