

### Caviar Service

Toasted Brioche, Lemon Whipped Ricotta  
Calvisius Royal Siberian \$110/oz + Calvisius Royal Oscietra \$165/oz

### Australian Winter Black Truffles

\$35 / 3 gr. + \$65 / 6 gr.

### APPETIZER

Kumamoto Oysters\*  
Nasturtium & Calamansi Vinegar Shrub, Caviar

Japanese Madai Crudo\*  
Fennel, Nepitella, Smoked Salmon Roe

Water Buffalo Burrata  
Cured Pork, Artichokes, Local Tomatoes, Eggplant Crema

Seared Foie Gras  
Sicilian Pistachio, Black Bread, Farm Peaches

Heirloom Tomato Salad ✓  
Gazpacho, Balsamic Caviar, Olio Verde

Lobster Bisque  
Venetian Baccalà, Squid Ink Tuile, Espelette

Cavaillon Melon, 5J Iberian Ham  
Whipped Ricotta, Bee Keeper Honey, Pineapple Mint

### PASTA

Pappardelle Carbonara  
Pancetta Pepato, Sunny Side Up Egg

Spaghetti & Carabineros Prawn  
Mussels, Calabrese Spicy *Nduja*

Hay Smoked Potato Gnocchi ✓  
Sweet Corn & Summer Truffles

Ricotta Cavatelli ✓  
Heirloom Tomatoes, Basil, Pecorino Di Fossa

Gragnano Spaghetti  
Littleneck & Razor Clams, Spring Garlic, Chilies, Olive Oil

Fiola Lobster Ravioli  
Ginger, Chives, Roe  
Supplement 20

### SEA & LAND

Canary Island Branzino  
Calamari, Leeks, Prosecco Zabaglione, Caviar

Wild Alaska Halibut  
Smoked Onion Emulsion, Bagna Càuda, Mushroom Agrodolce

Veal Ribeye & Langoustine  
Tomato Fondue, Hazelnut Tuile

Espelette Crusted Yellowfin Tuna  
Sicilian Caponata, Oyster, Sweet Corn Espuma

Wood Fired American Wagyu NY Strip  
Chanterelle Mushrooms, Foie Gras Emulsion  
Supplement 20

Shenandoah Valley Lamb  
Confit Fennel, Charred Romano Beans, Black Truffle

### CHEESE & DESSERT

Blue di Montefeltro  
Cow's Milk Blue Cheese Aged 100 Days in Marc Must

Capriole O'Bannon  
Goat's Milk Cheese Wrapped in Bourbon Marinated  
Chestnut Leaves

Cassata  
Ricotta, Bronte Pistachio, Cherries, Amont Sorbetto

Fiola Tiramisu  
Espresso Cake, Mascovado Streusel, Chocolate Sorbetto

Blond Chocolate & Peaches  
Sour Cream Gelato, Olio Verde Dust, Hazelnut Crumble

Heirloom Corn & Fresh Blueberry  
Corn Textures, "Sbrisolona" Crumble, Blueberry Sorbet

**3 Courses & Dessert 100 + 4 Courses & Dessert 125 + Sicily Grand Tasting 135**

✓ Vegetarian Options & Gluten-Free Pasta Available

Please alert your server if you have any dietary restrictions due to a food allergy or intolerance.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.