


### Caviar Service

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

### A PPETIZER

Kumiai Oysters \*  
Nasturtium & Calamansi Vinegar Shrub, Rhubarb

Colors & Leaves of the Garden   
Goat Cheese, Miner's Lettuce, Radicchio

Water Buffalo Burrata  
Basil Pesto, White Asparagus, Egg Botarga

Gourmet of Crudo & Salsa Verde \*  
Ahi Tuna, Hamachi, Jumbo Lump Crab, Salmon

Seared Foie Gras  
Strawberries, Lemon Curd, Manadoni Balsamico  
Supplement 15

Lobster Bisque  
Venetian Baccalà, Squid Ink Tuile, Espelette

### PA STA

Pappardelle Carbonara  
Pancetta Pepato, Sunny Side Up Egg

Spaghetti & Carabineros Prawn  
Cockles, Calabrese Spicy *Nduja*

Hay Smoked Potato Gnocchi  
Ramps, Morels, Pecorino di Fossa

Fiola Lobster Ravioli  
Ginger, Chives, Roe  
Supplement 20

San Leo Ravioli For Two  
Artichokes, Soft Herbs, Parmesan

### SEA & LA ND

Canary Island Branzino  
Calamari, Leeks, Prosecco Zabaglione, Caviar

Columbia River Sturgeon  
Razor Clams, Parsley Purée, Preserved Lemon

Veal Ribeye & Langoustine  
Sunchoke, Gremolata, Hazelnut Tuile

Grilled Ahi Tuna  
Piquillo Peppers, Taggiasca Olives, Toasted Almonds

Salt Marsh Lamb  
Wild Onions, Fava Beans, Fiddlehead Ferns

Wood Fired Wagyu NY Strip  
Royal Trumpet Mushrooms, Foie Gras Emulsion  
Supplement 20

### CHEESE & DESSERT

Blu Di Montefeltro  
Cow's Milk Blue Aged 100 Days in Marc Must

Pecorino Trufado  
Sheep's Milk Aged with Black Truffles

Cassata  
Bronte Pistachio, Organic Strawberries

Fiola Tiramisu  
Coffee Zabaglione, Chocolate Sorbet

Gianduiotto  
Alba Hazelnuts, Piemontese Caramel

3 Courses & Dessert 110 + 4 Courses & Dessert 135 + Roma Grand Tasting 145

 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