


### Caviar Service

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

### A PPETIZER

Kusshi Oysters \*  
Cucumber Mignonette, Calvisius Caviar

Colors & Leaves of the Garden   
Comté Cheese, Grilled Asparagus, Radicchio

Maple Brook Burrata  
Basil Pesto, White Asparagus, Egg Botarga

Yellowfin Tuna Crudo \*  
Porcini Crema, Trout Roe, Black Truffle Vinaigrette

Seared Foie Gras  
Griottines Cherries, Polenta, Manodori 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*

Foraged Mushroom Risotto  
Duck Confit, Parmesan Foam

Fiola Lobster Ravioli  
Ginger, Chives, Roe  
Supplement 20

### SEA & LA ND

Canary Island Branzino  
Calamari, Leeks, Prosecco Zabaglione, Caviar

Wild Dover Sole  
Parsley Purée, English Peas, Preserved Lemon

Veal Ribeye & Langoustine  
Sunchoke, Gremolata, Hazelnut Tuile

Grilled Yellowfin Tuna  
Piquillo Peppers, Taggiasca Olive, Toasted Almonds

Salt Marsh Lamb  
Wild Onions, Fiddlehead Ferns, Spring Nettles

Charcoal Grilled Wagyu Rib Cap  
Royal Trumpet Mushrooms, Foie Gras Emulsion  
Supplement 20

### CHEESE & DESSERT

Blu Di Montefeltro  
Cow's Milk Blue 100 days aged in Marc Must

Pecorino Alle More Selvatiche  
Sheep's Milk Aged with Wild Blackberries

Cassata  
Bronte Pistachio, Golden Strawberries

Buttermilk Panna Cotta  
Huckleberries, Meyer Lemon, Cassis Sorbet

Gianduiotto  
Alba Hazelnuts, Piemontese Caramel

Fiola Tiramisu  
Coffee Zabaglione

**3 Courses & Dessert 135 or 4 Courses & Dessert 155 or Venezia Menu 165**

### Sunday Family Dinner

4 Course Family Style Meal for Two & 1 Bottle of Pinot Grigio or *Contepulciano d'Abruzzo*

95

Colors of the Garden Salad \* Tajarin Pasta \* Whole Roasted Heritage Chicken \* Tiramisu  
Each Additional Guest 45



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.