

insalata

- 19 **Caesar**
Baby gems, black pepper bacon, olive oil and rosemary focaccia croutons, traditional dressing
- 19 **Fennel & Goat Cheese Croquette**
Fennel, orange, kale salad, grenade seed, goat cheese "Provencal" croquette and champagne vinaigrette
- 23 **Caprese Salad**
Burrata, heirloom tomatoes, arugula, balsamic, basil

antipasti

- 26 **Mushrooms on Toast**
Wild and foraged mushrooms, leeks, truffle fondue, toasted sour dough, fresh truffle
- 26 **Seared Shrimp**
Sweet corn puree, dry cured chorizo sausage, Calabrian pesto, corn relish, focaccia

primi

- 35 **Chitarra**
Citrus marinated tiger shrimp, smoked in house gravlax, fennel sausage, heirloom tomato concasse, roasted garlic, rapini, fine herbs
- 45 **Linguine**
Poached Atlantic lobster, Heirloom cherry tomatoes, baby spinach, lemon mascarpone, lobster bisque foam
- 32 **Risotto al Funghi**
Butternut squash segment "al forno" Arborio rice, wild mushroom, pecorino, sweet peas, gorgonzola foam

secondi

- 42 **Branzino**
Sicilian cous cous, citrus and honey garum, patty pans and baby peppers
- 70 **Le Filet Mignon**
8oz AAA filet marinated 24th Callebaut chocolate and thyme, "Joel Robuchon" puree, French green beans, porto demi glaze
- 49 **Duck and Limoncello Figs**
Hudson Valley duck breast, macerated fresh figs, roasted vanilla "carrots de Paris" sweet potato espuma, lychee gastric
- 37 **Heritage Chicken**
Red chimichurri, roasted fingerling potatoes, stewed peppers, broccolini, aji verde