

CRUDO

OYSTERS* daily selection of fresh oysters	3.50 PER	SHRIMP & CAVIAR* pasta made of shrimp, caviar, lemon vanilla sauce, chive oil	28
HAMACHI* italian ponzu, pickled green tomato emulsion, seasoned breadcrumbs	24	SCALLOP CRUDO* orange brown butter reduction, oregano breadcrumbs, calabrian chili, sundried tomato evoo	19

CAVIAR SERVICE*

blini, lemon crème fraiche, pickles,
pickled onions, cured egg yolk butter

01	SIBERIAN CLASSIC	80 28GR
02	BELUGA CUVÉE	130 28GR
03	OSCIETRA ROYAL	160 28GR

PIATTINI

BURRATA pistachio salsa verde, zucchini scapece, lemon, focaccia	20	BRAISED OCTOPUS* roasted tomato chutney, garden pea crema, potato mint & pecorino crispy croquette	24
BEEF TARTARE* filet, capers, pickles, marinated onions, horseradish emulsion, crunchy parsnip, cured egg yolk butter	23	GEORGE BANKS SCALLOPS* truffle honey mustard, roasted sunchoke crema, fried artichokes	25
FOCACCIA baked daily BROWN BUTTER WHIPPED RICOTTA +5	8	MAINE LOBSTER* honey balsamic glazed, italian aromatic white wine emulsion, bok choy, dijonaise, black garlic oil	29
GAMBERI ROSSI argentinian red shrimp, roasted corn espuma, calabrian trito, shrimp emulsion	19	POMODORO CROQUETTES tomato sauce croquettes, stracciatella sauce, crispy guanciaie	16
SUMMER WATERMELON marinated tomatoes, pickled radish, raspberries	18	MISTICANZA seasonal greens, red endive, pickled red onions, parmigiano reggiano, focaccia crumble, sc peaches, grape balsamic reduction	17

EXECUTIVE CHEF ANDREA CONGIUSTA

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs
may increase your risk of foodborne illness.

20% gratuity added for parties of 6 or more

LEGAMI

PASTE

RAVIOLI ricotta, pomodoro, garlic, basil, 22 month parmigiano reggiano	27	TAGLIOLINI LOBSTER poached lobster tail, lobster bisque, dill, lemon butter sauce, tarragon	44
SACCHETTI 22 month parmigiano reggiano & leek filled pasta, goat cheese, seasonal mushroom ragout	29	TORTELLINI WAGYU prosciutto, mortadella & wagyu filled pasta, 22 month parmigiano butter sauce, red wine reduction	33

PIATTI

LASAGNA BOLOGNESE
spinach pasta, beef & pork bolognese
ragu, bechamel, parmigiano reggiano
recommended size for 2 ppl
58

BUTTERFLY BRANZINO*
capers, lemon, white wine sauce,
calabrian trito
65

FILET MIGNON ALLA WELLINGTON*
prosciutto di parma, mushrooms,
puff pastry, confit potatoes
69

SCARLET LAMB*
pickled cherries & rhubarb, red endive,
cherry lamb sauce
52

ROASTED CHICKEN
cornish hen, gremolada potato
puree, cacciatora sauce
42

SOUTHERN DUCK*
pan roasted, green tomato orange
chutney, parsnip tagliatelle, mustard emulsion,
pickled green tomatoes
47

CHEF'S TASTING

Five course blind tasting experience curated by Executive chef Andrea Congiusta. Take a journey that honors Italian food culture while adding a new modern energy representing the new cuisine of Italy today.

whole table participation is required

100 pp

DINNER