



Dinner

\$50

Appetizer

Choice Of

Caesar Salad

Baby Gem Lettuce, Croutons, Parmesan Cheese

Heirloom Tomato, Burrata & Prosciutto

Baby Heirloom Tomatoes, Burrata, Prosciutto, Basil and Olive Oil

Wild Mushroom Arancini

Crispy Risotto Balls Filled with Wild Mushrooms and Taleggio Cheese, Finished with Truffle Aioli, Parmesan, and Micro Basil

Oyster Rockefeller

Charbroiled oysters with spinach fondue, roasted garlic butter, parmesan crust, and lemon

Carpaccio Di Manzo

Thinly Sliced Tenderloin, Truffle Aioli, Pecorino Romano, Micro Arugula, Freshly Shave Black Truffle
(+\$8 Supplementary)

Main Course

Choice Of

Grilled Branzino

Mediterranean Sea Bass, Ciambotta, Sauce V'ierge

Spicy Rigatoni & Meatballs

Home-Made Pasta, Calabrian Chili-Infused Tomato Cream, Topped with Slow-Braised Meatballs, Basil, Parmigiano Reggiano

Baby Octopus Puttanesca with Black Linguini

Braised Baby Octopus, San Marzano Tomato, Capers, Olives & Basil

Truffle Gnocchi

Home-Made Potato Gnocchi, Parmesan Truffle Cream, Pecorino Romano, Freshly Shaved Truffle, Chives

Wagyu Skirt Steak

Grilled and Served with Rosemary Roasted Potatoes, Chimichurri, Glazed Cipolini Onions

Lobster Ravioli

Black Lobster Ricotta Ravioli, Maine Lobster, Saffron Lobster Cream
(+\$18 Supplementary)

Dessert

Choice Of

Tiramisù

Espresso-Soaked Ladyfingers Layered with Mascarpone Tiramisù, Cream, Marsala Wine, Shaved 70% Dark Chocolate

Key Lime Pie

Fresh Lime Cream Topped with Toasted Meringue, Lime Zest, White Chocolate Decoration

Rivelazione Al Cioccolato

Gold Dusted Chocolate Balloon Reveals an Almond Semifreddo, Chocolate Quenelle and Raspberry Caviar, Melted by a Warm White Chocolate Sauce

(+\$14 Supplementary)

Wine Pairing

\$19.99

Choose 2, Any Wine, Any Course
5oz pours.

Sparkling

La Montina Saten Franciacorta, IT

Rose

The Pale Rose, by Sacha Lichine, Provence FR

White

Frenzy, Sauvignon Blanc NZ
Mas La Chevaliere, Chardonnay FR '24
Cordero di Montezemolo, Arneis FR '23

Red

Matthew Fritz, Pinot Noir CA '22
Antinori Peppoli, Chianti IT '24
Torre Raone, Monetepulciano D'Abruzzo IT '20

A mandatory 20% service charge will be added to the bill and distributed to the service team and to support the restaurant's operations.

*Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

PLEASE NOTIFY SERVER OF ANY ALLERGIES

+ Available for dine-in only.
Absolutely no substitutions. Minimum \$50 per person.