

COURSE ONE

Insalata Barbabietole

Beets | Avocado | Puffed Quinoa | Yuzu (v+)

Cesare

Little Gem Lettuce | Preserved Lemon | Anchovy Dressing | Mint Breadcrumbs*

Sunchoke Velouté

Celeriac Soffritto | Black Truffle | Parmigiano (v)

Parmesan Crema

Wild Mushrooms | Parsley Purée | Chervil (v,gf)

COURSE TWO

Rigatoni Pomodoro

Basil | EVOO (v+)

Pollo Parmigiana

Housemade Spaghetti | Pomodoro | Caciocavallo

Zucca

Sausage Ragù | Parmigiano | Basil | Fennel Pollen

Strozzapreti Bolognese

Beef & Veal Ragù | Pomodoro | Parmigiano

DESSERT

Vanilla Panna Cotta

Blood Orange | Lemon | Pomegranate

Chocolate Fudge Torta

Chocolate Caramel Sauce | Raspberry Compote | Walnuts (v,cn)

A 20% service charge will be added to your bill.

100% of this service charge is used to pay our service team members' wages.

Additional tips are not expected but always appreciated.

(v) – Vegetarian (v+) – Vegan (gf) – Gluten-Free (sf) – Shellfish (df) – Dairy-Free (cn) – Contains Nuts * Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.