

ANTIPASTI

Tonno Vitellato*

bluefin tuna, veal aioli,
crispy caper, smoked wagyu
18

Barbabietole

beets, meyer lemon, horseradish, hazelnut
16

Carne Cruda*

bone marrow, cured yolk, mustard, grissini
21

Insalata Autunno

sunchoke, pear, crème fraîche, pistachio,
bagna cauda, pecorino
18

Caviale e Burrata*

caviar, burrata, chive
Golden 245/1 oz

Chef / Partner
Tony Mantuano

PRIMI

Gnocchi

white truffle, ricotta, parmigiano
75

Risotto con Tuberi

potato, guanciale, espresso, controne
27

Tortelloni in Brodo

grano arso, pork, apple, fennel,
parmigiano
29

Bucatini Langhe

thyme, robiola tre latte, truffle
37

Strozzapreti

white bolognese, parmigiano, thyme
27

White Truffle - \$80/5g

Executive Chef
Joe Flamm

SECONDI

Pesce Piemontese*

black cod, hazelnut, matsutake, brodo
42

Anatra*

duck breast, cabbage, chestnut, jus
37

Zucca Invernale

delicata squash, walnut pesto, treviso,
cipollini
23

Vitello Finanziera*

veal chop, polenta, fontina, carrot,
sweetbread
65

Bistecca alla Fiorentina*

dry-aged porterhouse, truffle hollandaise,
potato, ramp, nasturtium
140

Sous Chef
Brian Motyka