



l'appétito vien mangiando - l'appétit vient en mangeant

STARTER

BREAD SERVICE: AD ASTRA SOUR DOUGH, AGED CULTURED BUTTER.....	8
DELICATA SQUASH: DANDELION GREENS, POMEGRANATE, RICOTTA. MAPLE SYRUP VINAIGRETTE.....	22
GNOCCHI CASANOVA: SPINACH GNOCCHI AU GRATIN	20
ESCARGOT: BURGUNDY SNAILS, GARLIC BUTTER, BAGUETTE	24
OYSTERS: MALPEQUE OYSTER, SHALLOT MIGNONETTE	24
STEAK TARTARE: WAGYU RIBEYE, PICKLED GREEN TOMATO, SHALLOT, CORNICHON	25
CAVIAR SERVICE: THE CAVIAR COMPANY KALUGA CAVIAR, BUCKWHEAT WAFFLES	90
MARINATED OLIVES: POCHILINE, CASTELVETRANO, NICOISE OLIVES	15
CALAMARI FRITTI: MONTEREY CALAMARI, AOILI	23
BURRATA: HEIRLOOM TOMATO, BALSAMICO DEL LUCA, CORAL SALT	20
CHAMPIGNON: WHITE MUSHROOM CAPS, GARLIC BUTTER, BAGUETTE	19

MAIN

CANNELLONI: BRAISED BEEF, MOZZARELLA, TRUFFLE, TOMATO SAUCE	30
DUCK CONFIT: CONFIT DUCK LEG, LENTILS, CHICORY	42
LINGUINI: CLAMS, MUSSELS, PRAWNS, CALAMARI, VELOUTÉ, FINES HERBES	45
STEAK: 9OZ SNAKE RIVER FARMS WAGYU EYE OF THE RIBEYE, PEARL ONIONS, AU POIVRE	75
DOVER SOLE: WHOLE ROASTED DOVER, HARISSA BUTTER, HERBS, POTATO	60
LAMB: FREGOLA, NDUJA, HEIRLOOM CHERRY TOMATO, LAMB JUS	48

DESSERTS

BASQUE CHEESE CAKE: BURNT CHEESE CAKE	14
CHOCOLATE TART: CHOCOLATE SABAYON, CRÈME FRAICHE	14

OUR PHILOSOPHY

WE ARE COMMITTED TO THE CULINARY ARTS WITH A FOCUS ON CONTEMPORARY AND RUSTIC CUISINE. WE PROVIDE OUR GUESTS THE BEST QUALITY INGREDIENTS AVAILABLE TO US BY EMBRACING AND SUPPORTING OUR LOCAL SMALL ORGANIC FARMS AND FISHERIES. AUTHENTICITY HAS ALWAYS BEEN AT THE CORE OF OUR VISION. WE ARE ALWAYS QUESTIONING AND EVER EVOLVING.

WE POLITELY DECLINE SUBSTITUTIONS