



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

## STARTER

BREAD SERVICE: AD ASTRA SOUR DOUGH, AGED CULTURED BUTTER.....	9
DELICATA SQUASH: DANDELION GREENS, POMEGRANATE, RICOTTA.....	22
GNOCCHI CASANOVA: SPINACH GNOCCHI AU GRATIN .....	22
ESCARGOT: BURGUNDY SNAILS, GARLIC BUTTER, BAGUETTE .....	25
OYSTERS IN THE HALF SHELL: SHALLOT MIGNONETTE, COCKTAIL SAUCE .....	26
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 .....	16
BURRATA: ROASTED TOMATO, BALSAMICO DEL LUCA, FINISHING SALT .....	22
CHAMPIGNON: WHITE MUSHROOM CAPS, GARLIC BUTTER, BAGUETTE.....	22

## MAIN

BUTTERNUT SQUASH RAVIOLI: SAGE BROWN BUTTER.....	30
CANNELLONI: BRAISED BEEF, MOZZARELLA, TRUFFLE, TOMATO SAUCE .....	32
DUCK LEG CONFIT: LENTILS, CHICORY, SEASONAL MUSHROOMS .....	43
LINGUINI: CLAMS, MUSSELS, PRAWNS, CALAMARI, VELOUTÉ, FINES HERBES .....	48
STEAK: 9OZ SNAKE RIVER FARMS WAGYU EYE OF THE RIBEYE, PEARL ONIONS, AU POIVRE .....	75
DOVER SOLE MEUNIERE: BROWN BUTTER, LEMON, FINE HERBS, BABY POTATOES .....	65
LAMB: FREGOLA, NDUJA, HEIRLOOM CHERRY TOMATO, LAMB JUS .....	49
SEASONAL RISOTTO: CHEFS CHOICE.....	MP

## DESSERTS

BASQUE CHEESE CAKE: BURNT CHEESE CAKE .....	14
CHOCOLATE TART: CHOCOLATE SABAYON, CRÈME FRAICHE .....	14
RIZ AU LAIT: RICE PUDDING, TOASTED HAZELNUTS .....	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.