

TASTING MENU

Crostata di Cozze

*marinated mussels, fermented ramp,
Calabrian chili oil*

Orecchiette con Cima di Rapa

broccoli rabe, garlic, Parmigiano-Reggiano

Risotto

*Castelvetrano olives, parsley,
stracciatella, olive caramel*

Ravioli di Grano Arso

burnt wheat, peas, morel ragu

Ippoglosso Fave e Cicoria

halibut, fava beans, chicory, snap pea

Agnello

local lamb sausage, asparagus salsa verde,
braised shallot*

Pavlova

pickled raspberry, goat's milk, basil diplomat

Girasole

*caramelized sun butter, burnt sea salt,
sunflower sprouts, bergamot, sunchoke*

five courses 110, with wine pairing 185

eight courses 145, with wine pairing 265

*Consuming raw or uncooked meats, poultry, seafood, shellfish,
or eggs may increase your risk of foodborne illness.