

Happy Holidays!

FEAST OF THE SEVEN FISHES

SPECIALS

ZUPPA DI ASTICE CON CROSTINI E TARTUFO 16

MAINE LOBSTER SOUP, CROSTINI, BLACK TRUFFLE

INSALATA DI CICORIE 23

WINTER CHICORY'S SALAD, ANCHOVIES VINAIGRETTE,
CROSTINI, PECORINO SARDO

ASSAGGI DI CRUDO 25

TASTING OF YELLOWTAIL, PINK SNAPPER AND DORADE CARPACCIO,
FINGER LIMES CAVIAR, TUSCAN OLIVE OIL

BACCALÀ MANTECATO CON CREMA DI PEPERONI 22

VENETIAN STYLE WHIPPED COD, CORN MEAL FOCACCIA,
BELL PEPPER JELLY, CRISPY POLENTA

RAVIOLI DI BRANZINO FINOCCHIETTO DI MARE 34

MEDITERRANEAN SEA BASS RAVIOLI, MANILA CLAMS AND SEA FENNEL

TRANCIO DI SAN PIETRO E COLATURA 44

MEDITERRANEAN JOHN DORY FILET, ESCAROLE,
GAETA OLIVES, PARSNIPS, COLATURA

ORATA ALL'ACQUA PAZZA 55

WHOLE MEDITERRANEAN DORADE, CHERRY TOMATOES,
TAGGIASCHE OLIVES, PANTELLERIA CAPERS



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6-COURSE TASTING MENU \$130

CHEF'S WELCOME APERITIVO

ASSAGGI DI CRUDO

TASTING OF YELLOWTAIL, PINK SNAPPER AND DORADE CARPACCIO,
FINGER LIMES CAVIAR, TUSCAN OLIVE OIL

BACCALÀ MANTECATO CON CREMA DI PEPERONI

VENETIAN STYLE WHIPPED COD, CORN MEAL FOCACCIA,
BELL PEPPER JELLY, CRISPY POLENTA

RAVIOLI DI BRANZINO, FINOCCHIETTO DI MARE

MEDITERRANEAN SEA BASS RAVIOLI, MANILA CLAMS AND SEA FENNEL

TRANCIO DI SAN PIETRO E COLATURA

MEDITERRANEAN JOHN DORY FILET,
ESCAROLE AND GAETA OLIVES, PARSNIPS, COLATURA

SPUMA DI CITRONELLA ALL'UVA MOSCATO E MENTA

LEMONGRASS MOUSSE, KALAMANSI CREAM, MINT, MOSCATO GRAPE

Food only / Excludes tax and gratuities



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PRANZO DI NATALE

TORTELLINI DI MANZO BRASATO IN BRODO 18

BRAISED BEEF TORTELLINI AND BEEF CONSOMMÉ' BROTH SOUP,
PORCINI MUSHROOMS POWDER, BROCCOLI

INSALATA DI CICORIE E CULATELLO 22

WINTER CHICORY SALAD OF CASTELFRANCO VERONESE RADICCHIO,
FRISEÉ, HONEY CRISP APPLE, TERRE DI SIENA CULATELLO,
AGED RED WINE VINAIGRETTE

CARCIOFI FRITTI CON PASTENACA 23

ROMAN STYLE CRISPY ARTICHOKEs, PARSNIPS PUREE, ROASTED VEGETABLE JUS

TORTELLONI ALL'OSSOBUCO ALLA MILANESE 39

BRAISED VEAL OSSOBUCO FILLED TORTELLONI,
PARMIGIANO REGGIANO VACCHE ROSSE CREMA, WINTER BLACK TRUFFLE

PETTO E COSCIA D'ANATRA RIPIENA 42

DUO OF JURGOWLICZ FARM DUCK BREAST AND STUFFED LEG,
CHESTNUTS, CARROTS PUREE, MARSALA WINE RAISINS JUS

SCORFANO DEL MEDITERRANEO 44

MEDITERRANEAN SCORPION FISH FILET, FISH AND SHELLFISH STEW
IN TOMATO SAFFRON, TAGGIASCHE OLIVES AND CAPERS

COSTATA D'AGNELLO 59

AUSTRALIAN LAMB CHOPS, JAPANESE EGGPLANT,
GOAT CHEESE CREAMED SPINACH, ROSEMARY LAMB JUS

TRONCHETTO DI NATALE AL CIOCCOLATO 18

VALRHONA CHOCOLATE LOG CAKE, RASPBERRY SHORTBREAD,
CHOCOLATE TWIGS, RHUM VANILLA GELATO



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NEW YEAR'S EVE

STUZZICHINO DI FINE ANNO

CHAMPAGNE, BENVENUTO, BREAD BASKET

ASSAGGI DI CRUDO

PACIFIC YELLOWTAIL, APPLE, PISTACHIO, FRESH HORSERADISH
YELLOWFIN TUNA, OYSTER'S CREMA, CRISPY ARTICHOKE,
SMOKED SEA SALT, CALABRIAN CHILI AIOLI
ARTIC CHAR, FENNEL, PICKLED SHALLOTS, SMOKED OLIVE OIL, FLAKY SEA SALT

UOVO RAVIOLO

RICOTTA CHEESE, VITAL FARM EGG YOLK, BROWN BUTTER
+ ALBA WHITE TRUFFLE 3 GR | 95
+ PERIGORD WINTER BLACK TRUFFLE 3 GR | 59

ENTRÉE

TRITTICO DI VITELLO

TRIO OF VEAL, WRAPPED WITH TRUFFLE AND PROSCIUTTO,
BRAISED VEAL CHEEKS, CRISPY SWEETBREAD
CRISPY TALEGGIO CHEESE AND PARSNIPS CANNELLONI,
PORCINI MUSHROOMS, PERIGORD BLACK TRUFFLE

OR

SOGLIOLA DI DOVER

DOVER SOLE FILET, WINTER BLACK TRUFFLE, CREAMED LEEKS,
CELERY ROOT, ROMANESCO BROCCOLI

DOLCE

TORTA AL CIOCCOLATO

DOUBLE CHOCOLATE AND PECAN CRUMBLE CAKE,
HAZELNUT CREAM, ARMAGNAC VANILLA GELATO, EDIBLE GOLDEN LEAF

6-COURSE TASTING MENU \$200

