

VELLUTATA DI ZUCCA, CASTAGNE E RICOTTA | 18
ROASTED KABOCHA SQUASH SOUP WITH CHESTNUTS AND AGED RICOTTA **(V, D, N)**

INSALATA DI RADICCHIO E PERE | 24
HEIRLOOM RADICCHIO AND PEAR SALAD WITH GORGONZOLA,
WALNUTS, AND BALSAMIC VINAIGRETTE **(V, D, N)**

BATTUTA DI TONNO E AVOCADO | 29
BLUEFIN TUNA AND AVOCADO TARTARE WITH CITRUS,
FENNEL SALAD, AND HORSERADISH AIOLI **(F, E)**

GNOCCHI DI ZUCCA E PATATE | 36
HOUSE-MADE BUTTERNUT SQUASH AND POTATO GNOCCHI
WITH TALEGGIO FONDUE AND TOASTED ALMONDS **(V, D, G, E, N)**

FILETTO DI ORATA DEL MEDITERRANEO | 48
PAN-ROASTED MEDITERRANEAN DORADE FILLET
WITH ESCAROLE, OLIVES, SUNCHOKES, AND SALMORIGLIO **(F)**

TACCHINO | 47
JOYCE FARMS TURKEY BREAST WITH CHESTNUT- AND PORCINI-STUFFED LEG,
BRUSSELS SPROUTS, SWEET POTATOES, AND MARSALA JUS **(D)**

PETTO D'ANATRA AI FICHI FRESCHI | 47
JURGIELEWICZ FARM DUCK BREAST WITH FRESH BLACK MISSION FIGS,
BABY CARROTS, AND CONCORD GRAPE SAUCE **(D)**

GUANCETTE DI VITELLO | 49
BRAISED VEAL CHEEKS WITH CREAMY POLENTA,
ROYAL TRUMPET MUSHROOMS, GREMOLATA, AND VEAL JUS **(D)**

TARTUFO BIANCO | 95 (3 grams)
FRESH ITALIAN WHITE TRUFFLE
RECOMMENDED WITH TAGLIOLINI, PAPPARDELLE, OR RISOTTO **(V, D, G, E)**

DESSERT | 18

CROSTATA DI NOCI PECAN
SPICED PECAN TART WITH MASCARPONE CREAM AND MARSALA,
SERVED WITH VANILLA AND CINNAMON GELATO **(G, D, N, E, V)**

FROM THE GRILL
*WHOLE MEDITERRANEAN BRANZINO | **85**
*A5 JAPANESE KOBE BEEF NY STRIP | **35 PER OZ**

Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs
may increase your risk of foodborne illness, especially if you have certain medical conditions.
If you have any food allergies or dietary restrictions, please inform your server.
All menu items are subject to daily changes.

***D** Dairy | **N** Nuts | **S** Shellfish | **V** Vegetarian | **G** Gluten | **E** Egg | **F** Fish*