



Family-Style Tasting Menu
Four courses - 70 Five courses - 95
*Minimum of 3 guests

APERITIVO

FRESH OYSTERS ON THE SHELL (6) 19

ROCKEFELLER OYSTERS

bolognese (3) 13

carbonara (3) 13

CHARCUTERIE 14

speck, mortadella, dry-cured sausage, Noyan,
pear mostarda, house giardiniera, focaccia

CITRUS OLIVES 6

CRISPY POLENTA (2) 9

marinated eggplant, Pecorino Romano

FRIED CHICKEN 6 / piece

hot sesame oil, thyme honey

ARANCINO 12

STRACCIATELLA 14

grapes agrodolce, fresh figs, basil,
spiced honey, pistachios, olive oil

ANTIPASTI

CRUDO sea bream, sea buckthorn, orange, buckwheat, bird's eye chili 21

VITELLO TONATO thinly sliced veal, tonnato sauce, balsamic reduction, ratte potato chips 17

BEEF TARTARE sun-dried tomato anchoïade, Taggiasche olives, Pecorino Romano 22

SALADE CÉSAR pancetta salsa, capers, Parmigiano Reggiano, sesame focaccia croutons 16

PRIMI

RAVIOLO egg yolk, artichoke, spinach, panko 19

PISTACHIO PESTO LUMACHE* 24

SPICY VODKA RIGATONI* 22

TRUFFLE SPAGHETTI* 34

*Gluten-free option available:
RUMMO No. 5

SECONDI

COD 28

horseradish sauce, vervein oil, fennel,
Castelvetrano olives

OSSOBUCO FLORENTINE 27

citrus gremolata, crisp vegetable condiment,
fried polenta

HANGER STEAK (8 OZ) 31

chimichurri, homemade fries and mayonnaise

PRIME RIB TO SHARE (32 OZ) 130

chimichurri, black truffle fries

CONTORNI

GRILLED SESAME FOCACCIA 7

beurre à la fleur d'ail

HOMEMADE FRIES AND MAYONNAISE 7

BLACK TRUFFLE FRIES 14

Parmigiano Reggiano, chives,
truffle mayonnaise

CRUNCHY SALAD 12

curly lettuce, sucrine lettuce, radicchio,
pomegranate, Italian vinaigrette