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

ZUCCHINI FLOWER 8 / piece

CRISPY POLENTA (2) 9
marinated eggplant, Pecorino Romano

FRIED CHICKEN 6 / piece
hot sesame oil, thyme honey

STRACCIATELLA 14
grapes agrodolce, fresh figs, basil, spiced honey, pistachios, olive oil

ANTIPASTI

ARANCINO fresh mozzarella, marinara sauce 12

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

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

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

PRIMI

*Gluten-free option available: RUMMO No. 5

RAVIOLO egg yolk, artichoke, spinach, panko 19

PISTACHIO PESTO LUMACHE* green peas, fried zucchinis 23

SPICY VODKA RIGATONI* 22

TRUFFLE SPAGHETTI* 34

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