

WELCOME

ANTIPASTI

BOUTIQUE OYSTERS – 18

Served on the half shell, shallot mignonette

CAPRESE – 16

House-made mozzarella, heirloom tomatoes, basil, olive oil

POLPO alla GRIGLIA – 18

Grilled glazed spanish octopus, potato cream

INSALATA – 18

Leaf project tender spicy greens, black beluga lentils, crispy zucchini blossom, truffled sherry vinaigrette

SECONDI

PESCE di GIORNO – MP

Chef's preparation of fresh fish

CALAMARATA – 30

Ring shaped pasta, blistered tomatoes, sautéed oiishi shrimp, molichie

ANATRA – 40

Seared duck magret, purple peruvian whip, winter fruits, brandy and star apple, toasted farro, orzo and hazelnuts

AGNELLO – 42

Grilled and marinated lamb chops, heirloom beet and carrot, pistachio gremolata

BEEF BOURGUIGNON – 34

Red wine braised boneless short ribs, shiitake, carrot & leek sauté, yukon whip

BISTECCA – 42

Dry-aged ny strip, shallot and tarragon compote, house frites