



CHAPTER 5: SICILY

CAVIAR SERVICE

SILVER DOLLAR PANCAKES, CRÈME FRAÎCHE, CHIVES

--

REGIIS OVA KALUGA HYBRID* 1oz \$150

SHARED FOR THE TABLE

POLPETTE DI MELANZANE WITH MOZZARELLA

(FOCACCIA WITH RICOTTA, DRIED TOMATOES AND HERBS FROM OUR GARDEN + \$13)

BLUEFIN TUNA TARTARE, CAPERS, CASTELVETRANO OLIVES, ALMONDS & ANCHOVY

TOMATO AND ZUCCHINI SOUP WITH BREAD & MINT

CASARECCE WITH FENNEL AND PORK SAUSAGE RAGÙ

CHOICE OF

SABLEFISH WITH FIELD PEAS & ROASTED CORNO DI TORO PEPPERS

OR

SKEWERED & GRILLED WAGYU BEEF INVOLTINI, CACIOCAVALLO, GOLDEN RAISINS & POTATOES

(+\$18 SUPPLEMENT)

(VEGETARIAN OPTION AVAILABLE UPON REQUEST)

CHOICE OF

CINNAMON & VANILLA GELATO WITH OLIVE OIL

OR

SICILIAN ORANGE CAKE WITH CHOCOLATE AND OLIVE OIL SAUCE

PRIX-FIXE

\$82 PP

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS