**ANTIPASTI**

**Zuppa di Zucca, Crostini e Burrata**

Butternut Squash Soup, Toasted Bread and Burrata **14**

**Tartare di Tonno Pinna Gialla, Limone non Trattato, Avocado e Sesamo**

Yellow Fin Tuna Tartare, Meyer’s Lemon, Avocado and Sesame **20**

**Carpaccio di Manzo, Rucola Selvatica, Parmigiano, Nocciole e Tartufo Nero**

Beef Carpaccio, Wild Rocket, Parmesan, Hazelnut and Black Truffle **23**

**Burrata, Pomodoro San Marzano D.O.P. e Olio Extra Vergine D’Oliva Affumicato**

Burrata, San Marzano Tomato D.O.P and Smocked Extra Virgin Olive Oil **17**

**Prosciutto San Daniele 18 Mesi e Pannacotta al Parmigiano**

San Daniele Ham 18 Months with Parmesan Pannacotta **15**

**Insalata di Endivia Begla, Pere, Noci Candite e Taleggio**

Belgian Endives, Pears, Candied Walnuts and Taleggio **14**

**Pasta**

**Gnocchi di Patate, Costine di Manzo, Funghi Selvatici, Riduzione di Chianti**

Potato Gnocchi, Braised Short Ribs, Wild Mushrooms Ragout, Chianti Wine Reduction **25**

**Mezze Maniche alla “Bolognese”**

Mezze Maniche with Traditional Pork and Beef Ragout **24**

**Linguine all’Astice, Pomodorini, Limone non Trattato, Peperoncino**

Linguine with Lobster, Cherry Tomato, Meyer’s Lemon, Red Chili **40**

**Tortelli di Vitello, Brodo alla Lavanda, Burro Nocciola e Tartufo Nero**

Tortelli filled with Veal, Lavander Broth, Noisette Butter and Black Truffle **27**

**Fettuccine al Tartufo Nero “Uncinato”**

Fettuccine with “Uncinato” Black Truffle **30**

**Bucatini Cacio e Pepe**

Bucatini with Pecorino Romano Cheese and Black Pepper **20**

**Risotto ai Funghi Selvatici e Tartufo Nero**

Risotto with Wild Mushrooms and Black Truffle **30**

**SECONDI**

**Merluzzo Carbonaro con Pomodorini, Patate, Olive Nere e Broccolini**

Black Cod with Cherry Tomato, Potato, Black Olives and Broccolini **34**

**Salmone, Sedano Rapa, Cavolfiore e Zafferano**

Salmon, Celeriac, Cauliflower and Saffron **28**

**Filetto di Manzo, Grue di Cacao, Nocciole, Spinacini e Fegato Grasso**

Beef Tenderloin, Cocoa Nibs, Hazelnut, Baby Spinach and Foie Gras **42**

**Petto D’Anatra Glassato al Miele, Zucca e Barbabietola**

Honey Glazed Duck Breast, Pumpkin and Heirloom Beetroot **29**

**CONTORNI**

**Purea di Patate**

Masched Potato **8**

**Spinacini Saltali al Limone**

Sautéed Spinach with Butter and Lemon **8**

**Broccolini all’Aglio e Peperoncino**

Baby Broccoli with Garlic and Red Chili **8**

**\*Virginia Health Department Regulations require the following disclosure:**

**Consuming raw or undercooked meat, poultry, seafood, shellfish or egg may increase your risk of food borne illness, especially if you have certain medical conditions. This item be cooked to order**