

CHEF'S TASTING MENU

served family style • 135.⁹⁹ per guest

First Course

MEATBALLS house pomodoro, parmigiano reggiano, basil

BURRATA & BEETS fennel pistou, blood orange, arugula, grape saba **VG**

OCTOPUS CARPACCIO crispy shallot, taggisca olive aioli, lemon

opulent enhancements

SHELLFISH TOWER 48.⁹⁹ per guest

CAVIAR SERVICE 95.⁹⁹ per 30g

Second Course

TABLESIDE CAESAR SALAD SERVICE

Pasta Course

MACARONI ALLA VODKA calabrian chili, parmesan bread crumbs

CACIO E PEPE bucatini, pecorino sardo

opulent enhancement

FRESH BLACK TRUFFLES 3g **MP**.

Third Course

24OZ DRY AGED BONE-IN RIBEYE* **GF**

CHICKEN PARMESAN pomodoro, scamorza, robiola

CHEF'S SEASONAL FISH

opulent enhancements

44OZ BISTECA ALLA FIORENTINA 214.⁹⁹

34OZ TOMAHAWK STEAK 189.⁹⁹

Accompaniments

ROASTED MUSHROOMS 18 year truffle balsamic **VG GF**

CHARRED BROCCOLI herb vinaigrette **GF VG**

MASCARPONE WHIPPED POTATOES

garlic bread crumbs, chives **VG**

Desserts

DECADENT CHOCOLATE CAKE

hazelnut praline, nutella, caramela

OLIVE OIL CAKE fior di latte gelato, citrus salad

NEW YORK CHEESECAKE wildflower honey caramel, manuka honey crisps

**Items can be served raw or undercooked or contain undercooked ingredients. Consuming undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. An 18% gratuity will be included on your final bill for parties of 6 or more and all checks started after 9pm.*

A 3.95% surcharge will be added to each check in order to support the rising operating costs affecting the restaurant industry. We do this in lieu of increased menu prices. Management will remove this charge upon request.