



- SHRIMP COCKTAIL • lemon gel, horseradish • 20
- OYSTER • naked • 22 | composed 5 ea
- SCOTTISH SALMON • tzatziki, pine nut, botija olive, trout roe • 16
- BEEF TARTARE • ribeye cap, truffle french toast, sesame tare, funions • 18
- KANPACHI TARTLET • sweet corn, tomato fondu, ponzu • 20 | add caviar +25
- ROYAL OSSETRA CAVIAR RESERVE • banana bread, sunflower butter, crème fraîche • 100
- HOKKAIDO SCALLOP • crispy rice, vadouvan curry, lemon verbena • 14
- GRILLED PRAWNS *in carpione* • green curry, melon, pickled fresno • 16
- BURRATA POPTART • fennel onion jam • 10
- OCTOPUS TACO • espresso mole, green papaya, saba miso bbq, ricotta salata • 12
- PIMENTO CARBONARA • calabrian chili, deviled egg mousse, guanciale marmalade • 18
- RICOTTA GNOCCHI • arugula, lemon, hazelnut gremolata • 15
- ARTISAN PIZZA • margherita • spicy honey • upside down • dop • 20
- GEM SALAD • cucumber, sunflower seed crumble, fancy ranch • 15
- IBERICO HANGEER • sikil pak, anchovy salsa verde, habanada au jus • 20
- LAMB NECK • gooseberry, parsnip, green goddess labneh • 20
- HALIBUT • leek soubise, clam, truffle potato leek • 25 | add caviar +25
- FUSILLONI *alla zozzona* • spicy sausage, pecorino di fossa, egg yolk • 23
- SPAGHETTI • scallop xo, rock shrimp, pistachio, black garlic • 25
- RAVIOLI • duck genovese, foie gras, sweet onion agrodolce • 24
- RISOTTO • baby octopus alla luciana, yellow pepper, lime • 24
- EGGPLANT PARM • whipped ricotta, heirloom tomato, basil • 17
- CARAFLEX CABBAGE • pistachio crema, pantaleo, calamansi bèarnaise • 18
- CELERY ROOT • vanilla miso honey, macadamia nut, bergamot brown butter • 17
- HERITAGE CHICKEN • sweet potato, aji amarillo, cashew, coconut au jus • 30
- BRONZINO • saffron citrus beurre blanc, sungold tomato, almond • 45
- PICANHA STEAK • maitake mushroom, beef cheek, sunchoke ponzu demi • 68
- BONE-IN PRIME RIBEYE • mojo citrus rub • \$4 per oz

Dedication has no limitation

EXECUTIVE CHEF ANTIMO DIMEO