



RAW

SHRIMP COCKTAIL • lemon gel, horseradish • 20

OYSTER • naked • 24 | composed 5 ea

SCOTTISH SALMON • green goddess, botija olive, trout roe • 16

BEEF TARTARE • ribeye cap, truffle french toast, sesame tare, funions • 18

JAPANESE YELLOWTAIL • wasabi buttermilk, green apple gelée, shiso • 20

HOKKAIDO SCALLOP • crispy rice, vadouvan curry, lemon verbena • 18

GRILLED PRAWNS *in carpione* • green curry, melon, pickled fresno • 18

SNACKS

BURRATA POPTART • fennel onion jam • 10

EGGPLANT PARM • whipped robiola, basil pesto, heirloom tomato • 16

OCTOPUS TACO • espresso mole, green papaya, saba miso bbq • 14

POTATO CROQUETTE • ham, gouda, tomato agrodolce • 16

RICOTTA GNOCCHI • arugula, lemon, hazelnut gremolata • 15

GEM SALAD • cucumber, tzatziki, ricotta salata • 15

ARTISAN PIZZA • margherita • spicy honey • upside down • d.o.p. • 20

PASTA

FUSILLONI *alla zozzona* • spicy sausage, pecorino di fossa, egg yolk • 24

SPAGHETTI • scallop xo, rock shrimp, pistachio, black garlic • 25

RAVIOLI • duck genovese, foie gras, sweet onion agrodolce • 24

ROTOLINI • oakwood shiitake, gorgonzola, hazelnut • 24

PLATES

VENISON • muhammara, salsa verde, habanada au jus • 28

LAMB NECK • gooseberry, parsnip, green goddess labneh • 21

NORDIC COD • leek soubise, clam, truffle potato leek • 25 | add caviar +15

CARAFLEX CABBAGE • pistachio crema, pantaleo, calamansi bèarnaise • 18

CELERY ROOT • vanilla miso honey, macadamia nut, saffron remoulade • 18

BRANZINO • almond gremolata, fennel, tarragon • 50

WHOLE HERITAGE CHICKEN • sweet potato, jimmy nardello, cashew, coconut au jus • 65

PRIME BONE-IN SHORT RIB • maitake mushroom, beef cheek, sunchoke ponzu demi • 95

KOJI-AGED BONE-IN RIBEYE • mojo citrus rub • \$5 per oz

Dedication has no limitation

EXECUTIVE CHEF ANTIMO DIMEO