



• COLD •

OYSTERS • naked • 24 | composed 5 ea

SHRIMP COCKTAIL • lemon gel, horseradish • 23

SCOTTISH SALMON • barrel-aged soy, botija olive, trout roe • 16

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

JAPANESE YELLOWTAIL • wasabi buttermilk, green apple gelée, shiso • 22

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

• FOR THE TABLE •

BURRATA POPTART • fennel-onion jam • 15

GEM SALAD • cucumber, tzatziki, ricotta salata • 15

POTATO HASH • champagne crème fraîche, shallot confit, aji amarillo • 16

PORK RIB • apricot-chile, tenkasu, green goddess • 18

CORDON BLEU WING • jambon de paris, cornichon, honey mustard • 18

RICOTTA GNOCCHI • tomato eggplant sugo, robiola, artichoke • 15

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

• PASTA •

SPAGHETTI • scallop xo, rock shrimp, black lime • 25 | 35

GEMELLI • basil-pistachio pesto, razor clam, lemon-chili crumb • 25 | 35

LUMACHE • chicken ragù bianco, parmigiano, chive • 24 | 34

FUSILLONI *alla zozzona* • spicy sausage, pecorino di fossa, egg yolk • 24 | 34

RISOTTO • maryland blue crab, n’duja, kumquat • 30

• PLATES •

CARAFLEX CABBAGE • smoked ham, comté, sweet corn • 18

CELERY ROOT • vanilla miso honey, horseradish, macadamia • 18

OCTOPUS • gungogu potato, red shatta, sun-dried pepper • 25

LAMB NECK • gooseberry, parsnip, green labneh • 22

WASHUGYU ZABUTON • beef cheek marmalade, grilled baby gem, caesar bagna cauda • 38

PRIME SHORT RIB • maitake mushroom, sunchoke ponzu demi • 42

AUSTRALIAN WAGYU HANGER • calabrian chili, celery relish, gorgonzola espuma • 44

HERITAGE CHICKEN • sweet potato, jimmy nardello, cashew, coconut au jus • 35 | 65

• CHEF’S EXPERIENCE •

a journey through our menu • 125 per person

*Dedication has no limitation*

EXECUTIVE CHEF ANTIMO DIMEO