



- SHRIMP COCKTAIL • lemon gel, horseradish • 20
- OYSTER • naked • 24 | composed 5 ea
- SCOTTISH SALMON • green goddess, pine nut, botija olive, trout roe • 16
- BEEF TARTARE • ribeye cap, truffle french toast, sesame tare, funions • 18
- KANPACHI TARTLET • apple butter, wasabi, shiso, ossetra caviar • 18
- HOKKAIDO SCALLOP • crispy rice, vadouvan curry, lemon verbena • 16
- GRILLED PRAWNS *in carpione* • green curry, melon, pickled fresno • 16
- EGGS ON EGGS • french omelette, royal ossetra caviar • 35
- BURRATA POPTART • fennel onion jam • 10
- OCTOPUS TACO • espresso mole, green papaya, saba miso bbq • 14
- POTATO CROQUETTE • ham, gouda, black garlic aioli • 16
- RICOTTA GNOCCHI • arugula, lemon, hazelnut gremolata • 15
- ARTISAN PIZZA • margherita • spicy honey • upside down • d.o.p. • 20
- GEM SALAD • cucumber, tzatziki, ricotta salata • 15
- VENISON • sikil pak, anchovy 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
- 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 b  arnaise • 18
- CELERY ROOT • vanilla miso honey, macadamia nut, bergamot brown butter • 17
- BRANZINO • saffron-citrus beurre blanc, sungold tomato, almond • 50
- WHOLE HERITAGE CHICKEN • sweet potato, jimmy nardello, cashew, coconut au jus • 65
- PRIME BEEF RIB • maitake mushroom, beef cheek, sunchoke ponzu demi • 95
- DRY-AGED BONE-IN RIBEYE • mojo citrus rub • \$4 per oz

Dedication has no limitation

EXECUTIVE CHEF ANTIMO DIMEO