

CRUDO

Oysters* / Market Price	
Tasting of Crudo* - Chefs Selection	21
Tuna* - Strawberry and Cucumber	13
Sea Urchin* - Cucumber and Hazelnuts	12
Langoustine* - Black Ramp and Chive	12
Marlin* - Caviar and Crème Fraîche	11
Red Prawn* - Charmoula and Ramps	15
Yellowtail* - Green Tomato and Pine Nut	12

FIRST

Carta de Musica with Truffled Pecorino, Baby Lettuces and Shaved Vegetables	14
Seared Foie Gras with Berries, Frangipane and Almonds*	22
Grilled Octopus with Pine Nuts, Paprika and Grilled Cucumber	18
Poached King Crab with Jasmin Tea, Asparagus, Yogurt and Black Sesame	16
Raw and Cooked Vegetable Tart with Bagna Cauda and Dill	16

PASTA

Bucatini all' Amatriciana	9/16
Spaghetti Nero alla Chitarra with Rock Shrimp, Oregano and Garlic	12/19
Ras el Hanout Mezzi Rigatoni with Lamb, Carrots and Tahini	11/18
Torchio with Braised Rabbit, Crème Fraîche and Artichokes	12/19
Burnt Wheat Campanelle with Crispy Brandade and Piquillo Peppers	11/18
Stuffed Farfalle with Softshell Crab, Ramps and Shell Peas	12/19
Agnolotti with Roasted Beets, Goat Cheese and Sweet Sausage	12/19

MEAT & FISH

Sauteed Tile Fish with Chanterelle Mushrooms, Leeks, Hazelnuts and Lemon Verbena	30
Grilled Beef Tenderloin with Romaine, Spring Onion, Gorgonzola and Asparagus*	35
Sauteed Sea Scallops with Green Garlic, Green Almond, Romesco and Watercress*	29

*These Items Are Raw or Undercooked. Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish or Eggs May Increase Your Risk of Foodborne Illness