



MONELLO

CRUDO

Oysters* / Market Price

- Sea Scallop* - Sea Beans and Cider Vinegar 12
- Tuna* - Black Olive and Spring Beans 13
- Sea Urchin* - Cucumber and Hazelnuts 12
- Langoustine* - Black Garlic and Chive 12
- Sea Bass* - Caviar and Crème Fraîche 11
- Red Prawn* - Charmoula and Ramps 15
- Yellowtail* - Chillies and Tomato 12

FIRST

- Roasted Beets with Grilled Apricots, Watercress and Walnuts 14
- Seared Foie Gras with Strawberry, Hazelnuts and Anise 22
- Grilled Octopus with Pine Nuts, Paprika and Grilled Cucumber 18
- Poached Rabbit Loin with Herbs, Pancetta and Quail Eggs 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 Campanile with Crispy Brandade and Piquillo Peppers 11/18

FILLED PASTA

- Ricotta Tortelli with Preserved Lemon, Ramps and Asparagus 11/18
- Agnolotti with Roasted Beets, Goat Cheese and Sweet Sausage 12/19

MEAT & FISH

- Poached Halibut with Crispy Speck, Vignole and Mint* 30
- Grilled Beef Tenderloin with Hen of The Woods Mushrooms, Romanesco and Red Wine* 35
- Sauteed Sea Scallops with Zucchini, Tomato, Eggplant and Red Wine Vinegar* 29
- Grilled 32oz Porterhouse for Two with Risotto and Asparagus* 120

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