



MONELLO

CHEF'S TASTING MENU

Sea Bass Crudo with Caviar and Dill*

Grilled Octopus with Smoked Paprika and Cucumber

Torchio with Braised Rabbit, Crème Fraiche and Artichokes

Dry Aged Beef Ribeye with Hen of the Woods Mushrooms, Romanesco and Red Wine*

Sweet Grass Green Hill with Orange-Honey and Raspberry

Strawberry Semifreddo with Pistachio Financier and Black Pepper

\$75

Wine Flight \$40

PASTA TASTING MENU

Spaghetti Nero alla Chitarra with Rock Shrimp and Oregano

Burnt Wheat Campanile with Crispy Brandade and Piquillo Peppers

Torchio with Braised Rabbit, Crème Fraîche and Artichokes

Agnolotti with Roasted Beets, Goat Cheese and Sweet Sausage

Sweet Grass Green Hill with Orange-Honey and Raspberry

Strawberry Semifreddo with Pistachio Financier and Black Pepper

\$65

Wine Flight \$40

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