

CHEF'S TASTING MENU

Marlin 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 Romaine, Spring Onion, Gorgonzola and Asparagus *

Gorgonzola Dolce with Caramelized Onion and Granola

Olive Oil Cake with Lemon, Mascarpone and Rosemary

75 Wine Pairing 40

PASTA TASTING MENU

Spaghetti Nero alla Chitarra with Rock Shrimp and Oregano

Burnt Wheat Campanelle with Crispy Brandade and Piquillo Peppers

Torchio with Braised Rabbit, Crème Fraîche and Artichokes

Agnolotti with Roasted Beets, Goat Cheese and Sweet Sausage

Gorgonzola Dolce with Caramelized Onion and Granola

Olive Oil Cake with Lemon, Mascarpone and Rosemary

65 Wine Pairing 40