



choice of:

AGNOLOTTI AMORE

Heart Shaped Squash Pasta, Parmesan Puff

RIGATONI BOLOGNESE BIANCO

CANNELLONI '65

Poached Young Hen, Reggiano Béchamel

CACIO E PEPE RISOTTO

UMBRIAN BLACK TRUFFLES

*Shaved Tableside over Tagliarini
(19 supplement)*



choice of:

CLASSIC LOBSTER BISQUE

Tio Pepe Sherry

INSALATA MILANO

Burrata, Prosciutto Riserva, Treviso, California Figs

PETINO SALAD

Organic Mixed Greens, Candied Nuts, Balsamic, Blueberries, Golden Raisins

BURRATA "CAPRESE"

ROMAN ARTICHOKE SALAD

Vallone Olive Oil, Lemon, Parmigiano Reggiano, Pesto Vinaigrette

TONNO CRUDO

Ribbons and Squares of Ahi Tuna, Avocado, Soy Lime Vinaigrette

choice of:

BRAISED SHORT RIBS

Taleggio Rigatoni, Parsley Emulsion

TASMANIAN SALMON

Asian Pear Ristretto

TRUFFLED FILET OF BEEF

Umbrian Black Truffle Essence

SEARED MEDITERRANEAN BRANZINO PUTTANESCA

55 DAY DRY AGED RIBEYE

(17 supplement)

ANATRA

Crescent Island Duckling, Raspberry Ristretto, Almond Riso Nero

Truffled Macaroni & Cheese or Rustic Potatoes

(9 supplement)

CUPID'S QUATTRO

***20 % GRATUITY ADDED**

KALUGA SELECT CAVIAR 95
RUSSIAN OSSETRA CAVIAR 150
TSAR NICOULAI RUSSIAN GOLDEN OSETRA CAVIAR 225

KUROGE WASHU WAGYU STRIPLOIN 29/OUNCE
IMPORTED JAPANESE 5 GRADE,
CONSIDERED THE WORLDS FINEST