

Antipasti

- Aged Bluefin Tuna Crudo With Crispy Rice, Ginger & Calabrian Chili 27.
- Snapper Ceviche In Tiger Milk With Jalapeno, Huacatay & Sweet Potato 24.
- Frutti Di Mare Salad With AK Shrimp, Crab, Avocado & Peruvian Sauce Vibes 18.
- Pate De Campagna With Pistachio, Grilled Ciabatta, Traditional Balsamic & Preserves 15.
- Crispy Octopus & Smashed Potato With Green Olives & Jimmy Nardello Romesco 21.
- Bruschetta Banh Mi With Pulled Pork, Chicken Liver Mousse & Giardiniera 16.
- Burrata With Roasted Honey Nut Squash, Poached Apple & Black Truffle Vinaigrette 17.
- Fall Mushroom Tricolore Salad With Parsnips Chips & Creamy Mustard Dressing 16.
- Flash Fried Shishitos With Gnocchi Romani, Mascarpone & Pickled Peperoncini 16.
- Fontina Gougères With PSM Prosciutto, Poached Pear & Fennel Jam 18.

Pasta & Secondi

- Rainbow Chard Risotto With Braised Beef Genovese, Nardello Peppers & Wisconsin Parm 28.
- 20 Yolk Tagliatelle With Mushrooms, Tuscan Kale Kimchi & European Butter 23.
- Pappardelle Bolognese With American Parm 25.
- Sorpresine With Lump Crab, Corn, Tomato Concasse & Butter Croutons 35.
- Garganelli With Crispy Cauliflower & Brussels Sprouts, Hakurei Turnips & Parm Cream 25.
- Lamb Tortelli In Umami Brodo With Maitake, Parsnips & Bok Choi 33.
- Goat Cheese Ravioli With Brown Butter, Napa Cabbage, Roasted Apple & Real Balsamic 26.
- Chicken Scarpariello With Italian Sausage, Ben's Gnocchi, Sweet Onions & Peppadews 27.
- Black Spaghetti With Hot Calabrese Sausage, Rock Shrimp & Scallions 29.
- Crispy White Lasagna Slab With Fontina Fonduta, Black Truffles & Arugula 32.

Sweet

- Hazelnut Genoa Cake With Smoked Chocolate, Brown Butter Panna Cotta & Whiskey Caramel 15.
- Burnt Basque Cheesecake For Two With Muscadine Sorbet, Crème Fraiche & Milk Crumbs 20.

Artisanal Gelati

- Candied Praline With Pecan Financier 12.
- Dark Chocolate With Espresso Torte 12.
- Vanilla/Citrus With New Harvest Olive Oil Cake 12.