

Antipasti

Aged Bluefin Tuna Crudo With Crispy Rice, Ginger & Calabrian Chili 27.

Snapper Ceviche In Tiger Milk With Aji Dulce, Huacatay & Sweet Potato 24.

AK Shrimp & Avocado Salad With Jicama, Cucumber & Peruvian Mayo 18.

Egg Salad Canapés On Buttered Milk Buns With Winter Truffles & Chervil 16.

Pate De Campagna With Pistachio, Grilled Ciabatta, Traditional Balsamic & Preserves 15.

Crispy Octopus & Smashed Potato With Green Olives & Jimmy Nardello Romesco 21.

Burrata With Roasted Murasaki Sweet Potato, Poached Apple & Black Truffle Vinaigrette 17.

Little Gem Lettuces With Cantabrian Anchovies & Caesar Dressing Vibes 16.

Flash Fried Shishitos With Gnocchi Romani, Chive Ricotta & Pickled Peperoncini 16.

Fontina Gougères With PSM Prosciutto, Poached Pear & Fennel Jam 18.

Pasta & Secondi

Vialone Nano Risotto With Lamb Osso Bucco Ragout & Rapini Gremolata 29.

20 Yolk Tagliatelle With Mushrooms, Tuscan Kale Kimchi & European Butter 23.

Pappardelle Bolognese With American Parm 25.

Sorpresine With Lump Crab, Corn, Grapefruit & Butter Croutons 35.

Lamb Tortelli In Umami Brodo With Chanterelles, Hakurei Turnips & Preserved Bok Choi 33.

Goat Cheese Ravioli With Brown Butter, Napa Cabbage, Roasted Apple & Real Balsamic 26.

Southern Fried Chicken Parm With Creamy Collards & Radiatore 28.

Black Spaghetti With Hot Calabrese Sausage, Rock Shrimp & Scallions 29.

Chicken Liver Ravioli With Field Peas, Green Tomato Marmellata & Fine Herbs 27.

Pepper Mafaldine With Jimmy Nardellos, Escarole & Wagyu Beef Stroganoff 35.

Sweet

Rum Canelé With Amarena Cherry & Smoked Vanilla Gelato 12.

Dark Chocolate Gelato With Espresso Torte, Chocolate Tuile & Milk Crumbs 12.

Smoked Chocolate & Brown Butter Layer Cake With Hazelnut & Mascarpone Gelato 15.

Burnt Basque Cheesecake For Two With Maple Pumpkin Gelato & Pumpkin Seed Streusel 20.