

Chef's menu

amuse bouche

marinated Norwegian trout, quail egg, trout roe

G.H. Mumm, Cordon Rouge Brut, France, NV



capellini – caviale – ostrica – erba cipollina

cold angel hair, seasonal oysters, Kristal gold caviar, lemon chive emulsion



ravioli – ossobuco – lenticchie

homemade 'ravioli' stuffed with veal 'ossobuco', lentil stewed from 'Castelluccio'

Adriano, Barbera d'Alba, Italy, 2015



ippogrosso – funghi – carciofi

pan-seared Norwegian halibut, seasonal mushrooms 'guazzetto', artichokes

Yealands Estate Single Vineyard, Pinot Noir, New Zealand, 2015

Or

manzo – castagne – verdure autunnali

wagyu beef striploin marble 8, chestnut puree, heirloom autumn vegetables

Avignonesi, Vino Nobile di Montepulciano, Italy, 2013



meringa – limone – cioccolato – lampone

vanilla meringue, lemon curd, chocolate crumble, dried raspberry

Ca' d'Gal, Spumante, Italy, 2016

menu 128

wine pairing selection 72

Head Chef Marco Guccio
