
Share Plates

Fresh 1/2 Dozen Oysters, yuzu mignonette, frites with aioli 22.

Marinated Castelvetro Olives 12.

Cacio e Pepe Fries, pecorino romano DOP, cracked peppercorns, aioli 12.

5J Jamon Iberico de Bellota 50gm, aged 36 months 50.

Insalata Mista, cucumber, radish, tomatoes, carrot ginger dressing 17.

Black Truffle Arancini (5), porcini mushroom, fontina AOP, truffle dijon 18.

Tuscan Salumi Tuscan chicken liver pate, castelvetro olives 19.

Truffle Croque, (Parisienne Grilled Cheese Sandwich), mushrooms & gruyere, truffle bechemel 17.

Croque Monsieur (Parisienne Grilled Cheese Sandwich), prosciutto cotto, gruyere, bechemel 17.

Three Course Dinner \$59.00/guest_Wine Pairing \$30/guest (Whole table participation required)

Seafood Chowder, mussels, prawns, scallops, aromatic vegetables, cream/**Sparkling rose**

Baby Gem Caesar Salad, anchovies. Parmigiano reggiano, roasted garlic dressing/**Vermentino**

Grilled New York Steak, our green peppercorn sauce, parmesan frites, lemon aioli
(supplement \$15)/**Tempranillo**

Carnaroli Risotto, porcini mushroom, white truffle essence/**Sangiovese**

Pan Roasted Berkshire Pork Chop, roasted zucchini, Queens potatoes, rosemary au jus/**Cabernet Franc**

Agnolotti, stuffed with spinach & ricotta, Piemontese ragu/**Sangiovese**

Valrhona Dark Chocolate Creme Brulee/**Moscato**

Yuzu Sake Affogato, soft vanilla ice cream

