



DINNER TASTING MENU



ANTIPASTO

Insalata di Castelfranco (v)

castelfranco, gorgonzola, onion, golden raisins, pear mostarda, brown butter hazelnut dressing

OR

Calamari Fritti

fried squid, capers, pickled chili butter sauce

PRIMI

Sagne 'ncannulate (v)

hand-twisted pasta, cherry tomatoes, tomato passata, basil, peperoncino, pecorino romano D.O.P.

OR

Fettuccine alla Papalina

handmade fresh egg pasta, prosciutto cotto, eggs, parmigiano, fresh peas, black pepper, onion

Linguine con sugo alla crema di peperoni (v)

bronze-extruded long pasta, roasted bell peppers, fresh basil, evoo, parmigiano reggiano D.O.P.

OR

Culurgionis d'Ogliastrea

hand-stitched ravioli filled with potatoes, crab, and parsley, butter, lemon, mint, anchovies

SECONDO

Filetto di Manzo Wagyu A5

A5 wagyu beef, black garlic, balsamic cipollini, truffle veal jus

OR

Merluzzo alla Scafata

pan-seared blue cod, fava beans, english peas, cipollini onions, prosciutto, vermouth-butter sauce

DOLCE

Dolce del Giorno

dessert of the day



\$128++ for 5 courses | \$228++ with wine pairing





Forma