



SEASONAL DINNER TASTING MENU



ANTIPASTI

Ostriche

fine de claire oyster, orange white balsamic dressing, raspberry chips

OR

Ribollita (v)

carrot, cabbage, cavolo nero, bean, chard, squash, focaccia, parmigiano reggiano D.O.P

PRIMI

Linguine al Limone (v)

bronze-extruded long pasta, amalfi lemon, mint, provolone del monaco DOP

OR

Spaghetti C'anciova e Muddica

anchovies, tomatoes, pine nuts, raisin, bread crumbs, garlic, evoo

Tortelli Piacentini (v)

hand-folded egg pasta filled with ricotta and nutmeg, aged balsamic vinegar, parmigiano, butter sauce

OR

Culurgionis d'Ogliastro

crab meat, potatoes, parsley, butter, lemon, mint, anchovies

SECONDI

Beef Tagliata con Rucola Insalata

mb4 wagyu hanger tender, rosemary marination, aceto balsamico, parmigiano

OR

Dentice alla Livornese

red snapper, spicy tomato sauce, capers, taggiasca olives

DOLCE

Dolce del Giorno

dessert of the day



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



Forma