

## primi piatti

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**OYSTERS-WEST COAST\*** 24.

traditional garnish  
(1/2 doz.)

**PRIME BEEF TARTARE\*** 22.

quail egg, toasted hazelnuts & lardo crostini

**GOLDEN OSETRA\*** market price

1 oz  
semolina blini & traditional garnish

## piatti

**PRIME RIBEYE OF BEEF\* 24 OZ.** 75.

potato gnocchi, wild mushrooms & barolo reduction

**KOBE BEEF RIB CAP\*** 68.

potato gnocchi, wild mushrooms & barolo reduction

## signature tasting menu

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. 110. per person .  
45. additional with wine pairing  
*\*\* we request the entire table participate\*\**

### **DUO OF YELLOWTAIL & TUNA "SUSCI"**\*

*adami, prosecco, veneto, n/v*

### **ROASTED DIVER SCALLOPS\***

spring vegetables, macadamia nuts & nettle pesto  
*iberian remix, albarino, edna valley 2009*

### **SPAGHETTI** tomato & basil

**&**

### **SHORT RIB & BONE MARROW AGNOLOTTI**

*il poggione, rosso di montalcino, tuscan 2008*

### **FENNEL DUSTED BLACK COD**

concentrated tomatoes & roasted fennel  
*jermann red angel, pinot noir, friuli 2008*

### **SPICED DUCK BREAST\***

eggplant gratin, pinenuts & duck jus  
*barbieri syrah, "colson canyon", santa barbara county, 2008*

### **AMEDEI CHOCOLATE CAKE**

toasted almond gelato  
*quinta do noval, colheita, tawny port, portugal 1997*