

Antipasti

Aged Bluefin Tuna Crudo With Crispy Rice, Ginger & Calabrian Chili 27.

Snapper Ceviche In Tiger Milk With Huacatay, Jalapeno & Sweet Potato 24.

Smoked Fromage Blanc Bruschetta With Spaghetti Squash, Crushed Pecan & Saba 15.

Crispy Mushroom Salad With Summer Crisp, Shaved Fennel & Creamy Mustard Dressing 16.

Ak Shrimp & Avocado Salad With Cucumber & Peruvian Sauce Vibes 18.

Flash Fried Shishitos With Gnocchi Romani, Crème fraiche & Pickled Peperoncini 16.

Fontina Gougères With PSM Prosciutto, Compressed Melon & Fennel Jam 18.

Burrata With Roasted Murasaki Sweet Potato, Poached Apple & Black Truffle Vinaigrette 17.

Black Garlic Glazed Octopus With Celery Root Remoulade & Page Mandarin 21.

A-16 Meatballs Braised In Pomodoro With Parm & Garlic Bread 16.

Pasta & Secondi

Vialone Nano Risotto With Crispy Branzino, Field Peas & Salsa Verde 37.

20 Yolk Tagliatelle With Mushrooms, Tuscan Kale Kimchi & European Butter 23.

Pappardelle Bolognese With American Parm 25.

Sorpresine With Lump Crab, Corn, Tomato Concasse & Butter Croutons 35.

Fine Linguini With Genovese Pesto, Late Summer Vegetables & Parm Brodo 25.

Lamb Tortelli In Umami Brodo With Chanterelles, Roasted Squash & Bok Choi 33.

Goat Cheese Ravioli With Brown Butter, Napa Cabbage, Roasted Apple & Real Balsamic 26.

Chicken Scarpariello With Italian Sausage, Ben's Gnocchi, Sweet Onions & Peppadews 27.

Black Spaghetti With Hot Calabrese Sausage, Rock Shrimp & Scallions 29.

Baked Garganelli Stroganoff With Wagyu Beef, Sweet Onions & Crème Fraiche 38.

******Our Artisanal Gelati******

Salted Pistachio With Pistachio/Cardamon Sticky Bun 12.

Dark Chocolate With Espresso Torte 12.

Fiore Di Latte With Honey & Roasted Apple Cake 12.

Sweet

Almond Genoa Cake With Smoked Chocolate, Brown Butter Panna Cotta & Whiskey Caramel 15.

Burnt Basque Cheesecake For Two With Crème Fraiche, Blueberry Sherbet & Milk Crumbs 19.