



THE BIG NIGHT MENU

\$115 PER PERSON, MINIMUM OF 6 GUESTS

AMUSE FOR THE TABLE

'The Only' Caviar and Gigante Mozzarella Stick
basil ricotta, siberian sturgeon caviar

RAW COURSE

Kombu Cured Whole Madai Crudo
calabrian chili crema, early winter citrus

SOUP & SALAD

Paste e Fagiole
lobster gnocchi, fresh shelling beans
tomato-chili conserva

Our Antipasti Salad
salumi, mozzarella, taggiasca olives
oregano vinaigrette

PASTA

Lasagna alla Piastra
spicy sausage ragu, swiss chard
roasted pepper marinara

ACQUA

Wild True Branzino
saffron-orange fregola, bloomsdale spinach
preserved lemon dressing

BISTECCA

The Main Event - 40oz Bistecca Fiorentina
roasted bone marrow, caponata stuffed cipollini onions
aged balsamic

DOLCE

Torta al Cioccolata
decadent chocolate tar, luxardo cherries, whipped cream