

HAPPY ANNIVERSARY!

SALUMI

SALUMI \$18

served with rafano and grissini

prosciutto di san daniele riserva
friuli, italy

speck
alto adige, italy

black pepper salami
elevation meats / denver, co

HOUSE-SPICED NUTS \$6

almond · peanut · cashew

FRICO CALDO \$10

COLESLAW \$5

MARINATED OLIVES \$6

QUATTRO PIATTI \$85

Dishes are also offered á la carte.

Add white truffle to any course for \$35.

ANTIPASTI

INSALATA D'INVERNO

parsnip · carrot · sunchoke

BARBABIETOLE E FORMAGGIO DI
CAPRA

beet · goat cheese · pistachio

CRUDO DI CAPESANTE*

scallop · burrata horseradish · radish ·
bottarga

VELLUTATA DI ZUCCA

butternut squash · spaghetti and delicata
squash · watercress · pepita

CARNE CRUDA*

mishima beef · black truffle · puntarelle

An asterisk () denotes a dish that includes raw ingredients. Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

PRIMI

AGNOLOTTI DAL PLIN

pork ragù · parmigiano · prosciutto · black truffle

CAVATELLI DI ZAFFERANO

lamb sausage · broccoli rabe

BLECS DI CASTAGNE

mushroom · sage · chestnut · hazelnut

TAPPETO

robiola · white truffle

\$35 supplement

SECONDI

VERDURE

romanesco · marcona almond · caper · citrus

PESCE

tilefish · cabbage · brussels sprout · prosciutto · chive

MAIALE

pork · lady apple · parsley root · farro

MANZO

7X beef · cippolini onion · polenta · gem lettuce

served for two · \$40 supplement

DOLCI

FORMAGGI *\$5 supplement*

selection of italian cheeses

PANINO GELATO

foie gras · candy cap mushroom · strawberry

CROSTATA DI CIOCCOLATO

hazelnut · banana · coffee

PANNA COTTA

goat's milk · quince · amaranth

ROSSO E BIANCO

beet · granny smith apple · vanilla chantilly

TORTA DI BURRO NOCCIOLA

olive oil · crèmeux · hazelnut · lemon