

## STARTER

### BARBABIETOLA

WOODFIRE ROASTED BEET, WHIPPED LAURA CHENEL GOAT CHEESE, FIG SABA  
TEXAS HONEY ROASTED PISTACHIO, PETITE ARUGULA, 1836 OLIVE OIL

### SEDANO

CRISP SHAVED CELERY, FENNEL, PECORINO ROMANO, AUTUMN CITRUS

### OSTRICHE GRATINATE

ROASTED HALF SHELL OYSTERS, ARTICHOKE, PARMIGIANO REGGIANO,  
MEYER LEMON, SAMBUCA

### CAPELANTE

DIVER SCALLOPS, KABOCHA SQUASH RISOTTO, GOLDEN CURRY BRODO

## ENTREE

### BRANZINO

CAST IRON SEARED BASS, VEGETABLE CONFETTI, SEAFOOD BRODO

### GRANCHIO

CRISPY CHESAPEAKE SOFTSHELL CRAB, SAVOY FENNEL CHIFFONADE  
BUTTERNUT SAFFRON SAUCE

### SPAGHETTI AL TARTUFO NERO

CACIO PEPE, BLACK TRUFFLE, KAMPOT PEPPER

### FILETTINO DI MANZO

PETITE FILET MIGNON, ROASTED FARMER'S VEGETABLE,  
GARLIC WHIPPED POTATO, ESPRESSO CALABRESE SAUCE

## DOLCE

### CAFÉ' CIOCCOLATO

BLACKOUT GLAZE, CARAMEL CRUNCH, RASPBERRY PAINT

### MELA PERA CROSTATA

COGNAC GLAZED GREEN APPLE, AUTUMN PEAR  
CARAMEL PEARLS, VANILLA BEAN GELATO

### HILL COUNTRY CHEESECAKE

FAIRYTALE PUMPKIN GEL, HONEY GRAHAM COOKIE CRUST,  
CAJETA GELATO, CANDIED ZUCCA

**\$55** per person, plus tax and gratuity

Available Monday-Thursday from 5-7pm. Please, no substitutions.

