



4 Courses for 44

add wine pairing \$39

Spuntini

truffle arancini, parmesan aioli

beets siciliana, ricotta, lemon dressing, pine nuts ^{ia}
add burrata +10

tartare di tonno, ahi tuna tartare, tomato confettura, calabrian chili, sourdough

Antipasti

bisque di granchio, dungeness crab bisque, lemon crème fraîche

caesar, romaine hearts, parmigiano, sourdough
add grilled humbolt squid +10

hiro lake wagyu polpette, san marzano tomato, burrata cream

Secondi

chicken al limone, parmesan risotto, lemon caper butter ^{ia}

12oz grilled veal chop, creamy polenta, gorgonzola succo ^{ia} +25

pan-fried wild halibut, beluga lentil & pancetta ragù, confit garlic, red pepper cream ^{ia}
add scallops +10ea

cavatelli, sugo di roasted tomatoes & pine nuts, spinach, pecorino romano DOP
add scallops +10ea

fusilli tartufati, mushrooms, truffle cream, sage, pecorino romano DOP
add burrata +10

tagliatelle bolognese, 8 hours braised ragu

Dolce

budino al cioccolato, caramelized brown butter chantilly, brownie bits

panna cotta limoncello, citrus gel, marcona almond brittle





Q
QUATTRO