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## ANTIPASTI

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### Carne Crudo di Manzo

*raw fillet of Angus beef with egg yolk, crispy  
sunchokes & a rosemary, lardo crostini*

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## PRIMI

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### Rotolo di Spinachi con Funghi

*hand rolled, filled pasta with spinach, ricotta,  
marjoram & wild mushroom with sage butter &  
aged parmesan*

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## SECONDI

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### Sogliola in Sale con Carciofi

*whole Dover sole baked in sea salt with artichoke  
"alla Guidia" & Rosa di Gorizia radicchio  
(for two to share)*

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## DOLCI

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### Torta al Cioccolato

*flourless dark chocolate mousse cake with creme  
fraiche & grated Amadei "9" chocolate*

*\$85 per guest (\$110 with paired wines)*

*Storico*