



## **Chef Luigi Fineo's MONTHLY 4-COURSE TASTING MENU**

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### **Starter** (choose one)

#### **Burrata**

*Blood Orange, Pistachio  
Spicy Oil*

#### **Tuna Tartare**

*Bluefin Tuna Tartare on  
Crostinio, Avocado*

### **Pasta** (choose one)

#### **Pumpkin Ravioli**

*Brown Butter, Sage, Pecan Pesto*

#### **The Butcher**

*Tagliatelle, Traditional Bolognese  
of Beef & Veal Ragù*

### **Truffle** (add \$20)

*Tagliatelle, Wild  
Mushrooms, Black Truffle*

### **Main** (choose one)

#### **Ora King Salmon**

*Pan Seared, Broccolini*

#### **New York Steak**

*Grilled Black Angus,  
Sautéed Spinach*

### **Dessert** (choose one)

#### **Chocolate Mousse**

#### **Tiramisù**

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**\$49 / person**

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Tax and gratuity are not included. A 20% gratuity will be added to parties with 6 or more people.