

the
GEORGIAN

ANTIPASTI

FOCACCIA ^{VG}

cherry tomatoes, rosemary • 12

CRUDITÉ OF MARKET VEGETABLES ^{GF}

white bean hummus, lemon citronette • 26

BURRATA FROM PUGLIA ^V

figs, aceto balsamico, crostini • 26

JAPANESE SWEET POTATO CRISPS ^{GF}

mascarpone scallion dip, crispy shallots • 16

EGGPLANT “FRITTI”

tomato sauce, scamorza, basil • 19

GRILLED OCTOPUS ^{GF}

summer shell beans salad, lemon vinaigrette • 27

CALAMARI FRITTI

spicy marinara • 24

24 MONTH AGED PROSCIUTTO DI PARMA

weiser melon, black pepper • 28

PASTA

MEZZI RIGATONI CACIO E PEPE ^{VG}

5 pepper blend, pecorino romano • 27

TAGLIATELLE

sungold tomato, basil, garlic bread crumbs • 26

POTATO GNOCCHI

brown butter, sage, parmigiano reggiano • 28

SWEET CORN CAPELLACCI

maine lobster, butter, chervil • 42

LINGUINE ALLA SCAMPI

blue prawns, sundried tomatoes, white wine • 36

TONNARELLI AL AMATRICIANA

guanciale, red onion tomato, pecorino romano • 24

CAVATELLI

basil pesto, wax beans, cherry tomato, pine nuts • 24

PAPPARELLE RAGU BOLOGNESE

pork and veal bolognese, parmigiano reggiano • 31

MAINS

ROASTED MARKET CAULIFLOWER ^{VG, GF}

stew of heirloom peppers, almonds, salsa verde • 29

PETRALE SOLE ^{GF}

mussels escabeche, acqua pazza • 38

GRILLED BRANZINO

artichoke, english peas, calabrian chili, greek yogurt, mint, lemon • 42

GRILLED IBERICO PORK CHOP ^{GF}

sautéed sweet corn, spring onion, grilled peaches • 45

VEAL CHOP MILANESE

arugula, cherry tomato relish • 65

PRIME FILET MIGNON ^{GF}

arugula, bone marrow gremolata • 68

DRY AGED NEW YORK STRIP ^{GF}

roasted garlic, salsa verde • 78

CONTORNI

BROCCOLINI DI CICCIO ^{GF}

italian chili crisp • 14

SMASHED FINGERLING POTATOES ^{V, GF}

garlic, rosemary • 14

THE GEORGIAN CAVIAR SERVICE

15G • 95

30G • 180

50G • 290

*Regiis Ova Ossetra Caviar by Chef Thomas Keller
and Shooching Bishop served with sweet potato
crisps and mascarpone scallion dip.*

CRUDO

KANPACHI ^{GF}

chili lime vinaigrette, cilantro • 18

OYSTER CRUDO ^{GF}

golden balsamic mignonette • 15/3pc

DAILY CRUDO

chef’s tasting platter • 35/person

INSALATA

CITRUS & AVOCADO ^{VG}

mint, chives, olives, chilis, arugula • 21

COLEMAN FARMS SPRING GREENS ^{GF}

lettuces, english peas, radish, snap peas, pecorino, walnuts, lemon vinaigrette • 21

CAESAR ALLA TIJUANA

don bocarte anchovies • 24

executive chef
DAVID ALMANY

executive sous chef
CODY GARBER

Please be advised that an 18% service charge and a 2% culinary fee are added to all checks.

DOLCI

COCONUT CRÈME BRULÉE

fresh seasonal berries · 18

PISTACHIO PANNA COTTA

textures of strawberry, pistachio nougatine · 18

TIRAMISU

vanilla sponge cake, brandied mascarpone cream, chocolate glaze · 18

TORTA CAPRESE

chocolate almond cake, guanaja 70% ganache, cocoa nib ice cream · 18

ESPRESSO HAZELNUT SEMIFREDDO

orange pasta de fruta, hazelnut espuma, hazelnut crunch · 18

LEMON RICOTTA MERINGATA

crispy almond meringues, lemon curd, ricotta mousse, blackberry sorbetto · 18

COOKIE PLATE

chocolate chip with maldon sea salt & pignoli cookies · 18

SOFT SERVE ICE CREAM

chocolate, vanilla or twist · 9

add caramel sauce, chocolate sauce, oreo cookie crumbs, candied almonds, marshmallows, rainbow sprinkles or maraschino cherries · 3

SELECTION OF FINE CHEESE

chef's selection of cheese served with traditional accoutrements · 22

COFFEE & TEA

AMERICANO · 6

ESPRESSO · 5

MACCHIATO · 5

CORTADO · 6

CAPPUCCINO · 7

LATTE · 7

CHAI · 7

POT OF TEA · 14

english breakfast, earl grey lavender,
blueberry rooibos, chamomile medley

DIGESTIVI

MOSCATO D'ASTI BRICCO QUAGLIA · 16

ANTICA SAMBUCA · 16

FERNET BRANCA · 16

LAZZARONI AMARETTO · 16

AMARO NONINO · 17

IL GUSTO LIMONCELLO · 18

MARTELL VS · 19

REMY MARTIN 1738 · 25