

SPQR

PICCOLO PER COMINCIARE

baby lettuce and herbs, fuji apple, gorgonzola, pear vinegar	10
castelfranco chicory, sunchoke, sartori asiago, hazelnut, pink pepper, honey	10
chicken liver mousse, apple apricot marmalata, balsamic gelatina	10

ANTIPASTI

borlotti bean soup, brussels sprouts, ricotta bombolino, fennel pollen crema	11
raw hawaiian jack, grape, opal basil vinegar, sea bean, persian lime salt	15
64° farm egg, celery root, spqr bacon, white shrimp, american ham	16
terrines of duck liver, sweet milk, sicilian pistachio, rhubarb, cocoa	22
“terrina en consomme”, guinea hen, duck liver, tea soaked plum, turnip	17
chopped raw wagyu beef, smoked egg, fried oyster, fingerling potato	15
warm ballotine of local rabbit, black apricot, mustard, quince saba	15
crudo of maine sweet shrimp, citrus, verbena, crispy onion	14
“burrata al funghi”, california burrata, foraged mushroom, mushroom budino	16

PRIMI

parsnip ravioli, smoked mushrooms, burro fuso, espresso aged sartori cheese	18
smoked fettuccini, sea urchin, smoked bacon, quail egg	19
cocoa pasta, foraged mushroom, sartori fontina fonduta, black truffle	19
squid ink spaghettini, dungeness crab, sea urchin, tarragon, shellfish stock	19
chestnut tagliatelle, cider and chestnut braised suckling pork, spigarello	19
mustard capellini, guinea hen ragu, savoy cabbage, mimolette cheese	19
buckwheat cannelloni, marsala braised rabbit, foraged mushroom, black truffle	19
kale and goat cheese filled tortelli, pine nut, sage, ricotta salata	18
“bacon & egg” risotto, duck liver, pig ears, peanut potato, smoked mayple syrup	20

SECONDI

fricassea of scallops and maine lobster, cannellini bean, early spring vegetables	28
steelhead salmon, parsley root, foraged mushroom, red wine	26
swiss chard wrapped leg of lamb, cauliflower, chickpea, braised shank	26
suckling pork, turnip, sierra beauty apple, sweet potato, quinoa cake, grain mustard sauce	27