

Marmo

PRIX FIXE DINNER \$95 PER PERSON

FIRST COURSE

CHOICE OF ONE

TUNA TARTARE

marsala, ponzu, passion fruit pearls, avocado, fresno

SUPPL + \$10

CAPRESE SALAD

hierloom tomato, house made mozzarella, basil

OYSTERS ON THE HALF SHELL

calabrian chili crème fraîche, osetra caviar

POLPETTE

traditional meatballs, san marzano tomato, whipped ricotta, basil

CAESAR SALAD

parmigiano-reggiano, sourdough, black garlic-caesar dressing

BRUSCHETTA

maitake mushrooms, charred scallion, fresno chili, miso aioli, black truffle

SECOND COURSE

CHOICE OF ONE

LOBSTER RAVIOLI

marscapone, lobster cream, lemon

SUPPL + \$15

BEEF TENDERLOIN

black garlic mostarda, confit potato

SUPPL + \$25

ACQUERELLO RISOTTO

green garlic, morel mushroom, black truffle

CHICKEN PARMIGIANA

san marzano tomato, house made mozzarella, basil

SQUID INK CAMPANELLE

fresh blue crab, uni cream sauce, chili, basil, breadcrumbs

SUPPL + \$10

TUNA LOIN

maitake mushrooms, porcini bone marrow sauce, scallion agrodolce

BLACK WINTER TRUFFLE + \$35

THIRD COURSE

TIRAMISU FOR THE TABLE

Please alert your server of any food allergies. Consuming raw or undercooked products such as Chicken, Pork, Beef & Shellfish can be hazardous to your health. A customary gratuity of 20% will be added to all parties of 8 guests or more.