

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, osetra caviar

POLPETTE

traditional meatballs, san marzano tomato, whipped ricotta, basil

CAESAR SALAD

parmigiano-reggiano, sourdough, black garlic-caesar dressing

BLUE CRAB 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.



SPARKLING

CESARINI SFORZA, Brut Rosé	72	BILLECART-SALMON, Brut, Champagne . . .	170
CASCINA CHICCO, Cuvée Zero, Nebbiolo	115	SUENEN, Extra Brut, Champagne	215

WHITE WINE

MASSOLINO, Langhe Chardonnay	83	LA SCOLCA, Black Label, Gavi dei Gavi	123
ABBAZIA DI NOVACELLA, Pinot Grigio	67	BORGOGNO, Era Ora, Langhe Riesling	111

RED WINE

BRUNO GIACOSA, Barbera d'Alba	100	ISTINE, Chianti Classico	76
PRODUTTORI DEL BARBARESCO, Barbaresco	137	PODERE ANTA MARIA, Selvarella, Tuscany . .	180
CENTONZE, Cerasuolo di Vittoria	58		
ARNALDO-CAPRAI, Collepiano, Montefalco . .	118		