



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

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### **Starter**

**(choose one)**

#### **Foie Gras**

*Pan Seared, Grilled Brioche,  
Fruit Compote*

#### **Spanish Octopus**

*Grilled Octopus Salad, Potato,  
Kalamata Olives*

### **Pasta**

**(choose one)**

#### **Butternut Ravioli**

*Brown Butter, Pecan Pesto, Sage*

#### **The Fisherman**

*Cavatelli, Mixed Seafood,  
Marinated Tomato Jus*

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

*Tagliatelle, Porcini  
Mushrooms, Black Truffle*

### **Main**

**(choose one)**

#### **Wagyu NY Strip**

*5 oz Australian Wagyu  
New York Steak*

#### **Merluzzo**

*Black Cod, Balsamic Glaze*

### **Dessert**

**(choose one)**

#### **Chocolate Mousse**

#### **Tiramisù**

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**\$59 / person**

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