

312 CHICAGO



First Course

GAMBERI E AVOCADO

poached shrimp | avocado crema | goat cheese drops | crispy parsnip

POLPO E PATATE

grilled octopus | marble potatoes | arugula | pesto | lemon-herbs vinaigrette | black salt

CARPACCIO DI MANZO

thinly sliced filet mignon | honey cream | crispy cappers | shaved parmigiano
compressed grapes tomatoes

BARBABIETOLE

wild beets | toasted pistachio | radish | apples | avocado | goat cheese cream | balsamic

Second Course

CHITARRA DI PESCE

spaghetti chitarra | half lobster tail | shrimp | scallops | confit tomatoes | lobster bisque

SACCHETTI AI PORCINI

sacchetti pasta | shaved asparagus | porcini mushrooms | truffle mascarpone cream

FILETTO ARROSTO

8oz filet mignon | herbed polenta | crispy leeks | barolo wine reduction

HALIBUT

pan seared halibut | roasted radish | butternut squash cream | preserved lemon-paprika | basil oil

Dolci

FRAGOLE, PANNA & ZABAGLIONE

strawberry | vanilla cream | shaved chocolate | marsala custard

TIRAMISU

espresso-soaked lady fingers | mascarpone cream | fresh berries

BIGNE' AL CIOCCOLATO

chocolate stuffed profiteroles | brandy reduction | compressed blueberries