

GRANDMASTER

“DESTRUCTION LEADS TO A VERY ROUGH ROAD, BUT IT ALSO BREEDS CREATION”
— Red Hot Chili Peppers

CAVIAR

Service served with Potato Scallops + Seaweed Crackers + Traditional Accompaniments

Royal Ossetra, Petrossian 160/30g	Royal Daurenki, Petrossian 220/50g
<i>This legendary caviar, from the Russian Sturgeon, is bursting with old-world flavor and a distinctive “kiss of the sea.” It is revered for its notes of fruit, toasted grains and a strong finish.</i>	<i>Briny with hints of butter this roe ranges from golden to green in color. Daurenki caviar is a bit of a darling among experts and is rapidly becoming an item on every caviar connoisseur’s wish list.</i>
Caviar Cannoli 22	

ANTIPASTI

Focaccia 12	Grilled Arrowhead Squid 19
Whipped Balsamic Butter + Aged Balsamic	Whole Meyer Lemon Puree + Hot and Numbing Chili Oil
Burrata 19	Spicy Bluefin Tuna 26
Burnt Honey + Crunchy Chili + Rosemary	Calabrian Chili + Estratto Di Pomodoro + Mint + Orange + Forbidden Rice Cracker
Grass Fed Beef Tartare 22	Prosciutto Di Parma — 24 months 16
Pickled Mustard Seeds + Sunchokes + Parmigiano Reggiano + Caraway Cracker	Gnocco Fritto + Buffalo Mozzarella + Amaro Dates
Insalata di Primavera 16	Broccoliini Caesar 17
Arugula + Shaved Zucchini + Sugar Snap Peas + Herbs + Aged Tuscan Goat Cheese + Meyer Lemon Miso Vinaigrette	Croutons + Cantabrain Anchovies + Egg + Parmigiano Reggiano

PIZZE

Margherita Verace 24	Funghi 25
Wong Farms Cherry Tomatoes + Buffalo Mozzarella + Basil	Wood Roasted Oyster Mushrooms + Ricotta + Pecorino + Taleggio
Salami Picante 27	P&P 25
Green Olives + Smoked Cherry Tomatoes + Pecorino	Pineapple + Porchetta + Nduja + Mozzarella

PRIMI

Risotto Milanese 28	Mafaldine 2.0 29
Bone Marrow + Saffron + Parmigiano Reggiano — 24 month	Dungeness Crab + Salt Cod XO + Chili + Fragrant Pangrattato
Lamb Ragu Rigatoni 26	Lasagne Alla Bolognese 27
Smoked Tomatoes + Garlic + Fennel + Pecorino Romano + Oregano	Pork & Veal Ragu + Spinach + Parmigiano Reggiano
Casarecce Pesto Alla Trapanese 25	Mortadella Agnolotti 28
Tehachapi Farms Flour + Almonds + Sungold Tomatoes + Basil + Pecorino Croccolo	Parmigiano Reggiano Cream+ Aged Balsamic + Santa Barbara Pistachios

SECONDI

Chicken Cacciatore 38	Peads & Barnett Pork Chop 36
Green Circle Heritage Chicken + Wood Roasted Peppers + Basil + Onions + Castelvetrano Olives	Puntarella alla Romana + Pistachio Miso Paste
Wood Grilled Branzino 28/52	Sher Wagyu Ribeye VIC, Australia 80/155
Peas + Pickled Green Garlic + Capers + Mint	15oz Boneless Ribeye + Kumquat Kosu + House Made Mustards + Seasonal House Made Pickles

CONTORNI

Potatoes Fritti + Creme Fraiche + Chives 12	Asparagus + Salsa Verde + Pangrattato 12
Eggplant Parmigiana + Marinara + Basil + Garlic 12	Roasted Carrots + Carrot Jam + Venetian Spice + Macadamias 12

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.
3% kitchen service charge on every check. 20% service charge for checks of 6 or more guests.

GMR

