

- CENA -

ANTIPASTI

- Arancini** Leeks, Whey & Parmigiano (4) 15
- House-made Goat Ricotta** Roasted La Boule Bread, Rosemary Oil & Maldon Sea Salt 16
- Culatello & Chargrilled Radicchio Crostini** Ricotta, Saba, Pine Nuts & Parmigiano (3) 17
- Charred Savoy Cabbage** Ligurian Roasted Walnut, Parmigiano & Lemon Vinaigrette 19
- Smashed Pea Crostini** Mint, Roasted Pine Nuts & Ricotta Salata (3) 17
- Wagyu Beef Carpaccio** Arugula, Sicilian Olive Oil, Lemon, Capers, Anchovy & Parmigiano 23
- Panzanella** Roasted Bread & Tomato Salad, Baby Cucumber, Red Onion, Fresh Basil & Extra Virgin Olive Oil 19
- Autumn Salad** Black & Curly Kale, Roasted Almonds, Crispy Farro, Pink Lady Apples, Sunchoke, House-made Pear Vinegar & Parmigiano Reggiano 21

PRIMI

- Tagliatelle** L'Ancetre Butter, Sage & Parmigiano Reggiano 28
- Ricotta Ravioli** Swiss Chard, Pine Nuts & Parmigiano Butter 33
- Red Fife Fusilli** Chicken Luganega Sausage, Cabbage & Parmigiano Reggiano 31
- Paccheri** Pork & Fennel Sausage Ragu, Basil & Parmigiano Reggiano 33

SECONDI

- Pollo Al Mattone** A Half Chicken Cooked Under A Brick, Salmoriglio & Panzanella 42
- Chargrilled Lamb & Pancetta Sausage** Lentils Abruzzese, Bullhorn Pepper, Nocellara Olives, Mint & Olio Santo 38
- Steelhead Salmon** Roasted Cauliflower, Taggiasca Olives, Capers, Garlic, Lemon & Pine Nuts 42

DOLCE

- Ricotta & Lemon Gelato** Amarena Cherries 12
- Amedei Chocolate Budino** Whipped Creme Fraiche 14

- Tasting Menu** Please Ask Your Server For Details 90
With Wine Pairing 160

Please inform your server of any allergies or dietary restrictions