

- CENA -

ANTIPASTI

- Arancini** Leeks, Whey & Parmigiano (4) 15
- House-made Goat Ricotta Crostini** Rosemary Oil & Maldon Sea Salt (3) 14
- Culatello & Chargrilled Radicchio Crostini** Ricotta, Saba, Pine Nuts & Parmigiano (3) 17
- Charred Savoy Cabbage** Ligurian Roasted Walnut, Parmigiano & Lemon Vinaigrette 19
- Wagyu Beef Carpaccio** Shaved Brussels Sprouts, Lemon, Sicilian Olive Oil,
Piave Vecchio & Black Pepper 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 Quince 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 per person
With Wine Pairing 160 per person

Please inform your server of any allergies or dietary restrictions