

# - 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** Celery Root, Celery Heart, Lemon, Sicilian Olive Oil,  
Parmigiano Reggiano & Black Pepper 23
- Indivia Salad** Belgian Endive, Castelfranco, Shaved Apples, Sundog Farm Sunchokes,  
Roasted Hazelnuts, Parmigiano & Black Truffle Vinaigrette 23

## 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
- Ricotta Gnocchi** Spicy 'Nduja Sausage Sugo, Mint & Ricotta Salata 33

## SECONDI

- Pollo Al Mattone** A Half Chicken Cooked Under A Brick, Salmoriglio & Winter Panzanella  
Salad with Roasted Butternut Squash, Leeks & Brussel Sprouts 45
- Chargrilled Lamb & Pancetta Sausage** Lentils Abruzzese, Bullhorn Pepper,  
Nocellara Olives, Mint & Olio Santo 38
- Market Fish** 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*