

# - CENA -

## ANTIPASTI

- Arancini** Spring Onion, Whey, Pecorino, Black Pepper & Mint (4) 15
- House-made Goat Ricotta Crostini** Rosemary Oil & Maldon Sea Salt (3) 14
- Tomato & Stracciatella di Bufala Crostini** Chargrilled Bread, Mint,  
Chili & Sicilian Olive Oil (2) 18
- Wagyu Beef Carpaccio** Wood Grilled Mushrooms, Arugula & Montasio Stravecchio 23  
Add Four Slices of La Boule Bread 3
- Panzanella** Roasted Bread & Tomato Salad, Baby Cucumber, Red Onion, Basil  
& Extra Virgin Olive Oil 19
- Summer Salad** Watercress, Shaved Fennel, Zucchini, Peas, Mint, Pistachios,  
Lemon, Sicilian Olive Oil & Pecorino Fresco 23

## PRIMI

- Tagliatelle** L'Ancetre Butter, Sage & Parmigiano Reggiano 28
- Ravioli** Ricotta, Mascarpone & Black Truffle Filling, Peas & Parmigiano Butter 35
- Stracci "Ligure"** Braised Rabbit Ragu, Taggiasca Olives, Herbs, Parmigiano & Olive Oil 34
- Paccheri** House-made Pork & Fennel Sausage Sugo, Basil & Pecorino Romano 33
- Squid Ink Tonnarelli** Rosamarina Calabrese, Cherry Tomatoes, Mint, Parsley  
Lemon, Chili & Pangrattato 31

## SECONDI

- Pollo Al Mattone** A Half Chicken Cooked Under A Brick, Salmoriglio & Panzanella 45
- Chargrilled Lamb & Pancetta Sausage** Lentils Abruzzese, Bullhorn Pepper,  
Nocellara Olives, Mint & Olio Santo 38
- Market Fish** Polenta Bianca, Charred Snow Peas, Watercress, Radish, Mint, Dill,  
Lemon & Sicilian Olive Oil 42

## DOLCE

- Ricotta & Lemon Gelato** Amarena Cherries 12
- Amedei Chocolate Budino** Whipped Creme Fraiche 15
- Tasting Menu** Please Ask Your Server For Details 95 per person  
With Wine Pairing 165 per person

*Please inform your server of any allergies or dietary restrictions*