

- CENA -

ANTIPASTI

- Arancini** Saffron, Whey, Pecorino & Mint (4) 15
- House-made Goat Ricotta Crostini** Rosemary Oil & Maldon Sea Salt (3) 14
- Smashed Pea Crostini** Sicilian Olive Oil, Roasted Pine Nuts & Ricotta Salata (3) 17
- Wagyu Beef Carpaccio** Grilled Mushrooms, Arugula & Montasio Stravecchio 23
Add Four Slices of Brio Bakery Bread 3
- Panzanella** Roasted Bread & Tomato Salad, Baby Cucumber, Red Onion, Basil
& Extra Virgin Olive Oil 19
- Summer Salad** Watercress, Shaved Fennel, Zucchini, Snap 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, Chargrilled Corn & Parmigiano Butter 35
- Mafalde al Ragù** Beef, Porcini, Grana & Black Pepper 33
- Paccheri** House-made Pork & Fennel Sausage Sugo, Basil & Pecorino Romano 33
- Spaghetti Cacio e Pepe** Pecorino Romano, Grana & Lampong Black Pepper 28

SECONDI

- Pollo Al Mattone** A Half Chicken Cooked Under A Brick, Salmoriglio & Panzanella 45
- Chargrilled Lamb 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
The tasting menu is available until 8:30 pm

Please inform your server of any allergies or dietary restrictions