

- CENA -

ANTIPASTI

- Arancini** Taleggio, Hispi Cabbage & Whey (4) 15
- House-made Goat Ricotta Crostini** Rosemary Oil & Maldon Sea Salt (3) 14
- Anchovy & L'Ancetre Butter Crostini** Rosemary, Chili, Lemon & Sicilian Olive Oil (3) 14
- 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
- Autumn Salad** Escarole, Pear, Roasted Almonds, Sundog Farm Sunchokes, Pear Vinegar,
Olive Oil, Pecorino del Principe & Saba 22

PRIMI

- Tagliatelle** L'Ancetre Butter, Sage & Parmigiano Reggiano 28
- Ravioli** Ricotta & Mascarpone Filling, Sundog Farm Swiss Chard, Roasted Pine Nuts &
Parmigiano Butter 35
- Mafalde al Ragù** Beef, Porcini, Grana & Black Pepper 33
- Paccheri** House-made Pork & Fennel Sausage Sugo, Basil & Pecorino Romano 33
- Pici Cacio e Pepe** Black Truffle Moliterno, Grana & Lampong Black Pepper 31

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
- Icelandic Cod** Garbanzo Panissa, Charred Escarole, Sicilian Anchovy, Capers,
Taggiasca Olives & Roasted Pine Nuts 42

DOLCE

- Ricotta & Lemon Gelato** Amarena Cherries 12
- Amedei Chocolate Budino** Whipped Creme Fraiche 15
- Olive Oil Cake** Fior di Latte Gelato 14
- 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