

- CENA -

ANTIPASTI

- Arancini** Spring Onion, Whey, Pecorino, Black Pepper & Mint (4) 15
House-made Goat Ricotta Crostini Rosemary Oil & Maldon Sea Salt (3) 14
Charred Cabbage Ligurian Roasted Walnut Dressing & Parmigiano Reggiano 19
Wagyu Beef Carpaccio Marrow Aioli, Fried Capers, Celery Heart, Parsley, Black Pepper
& Montasio Stravecchio 23
Add Four Slices of Brio Bakery Bread 3
Panzanella Roasted Bread & Tomato Salad, Baby Cucumber, Red Onion, Fresh Basil
& Extra Virgin Olive Oil 19
Chicory Salad Pear, Roasted Hazelnuts, Sundog Farm Sunchokes, Pear Vinegar, Olive Oil
& Parmigiano Reggiano 24

PRIMI

- Tagliatelle** L'Ancetre Butter, Sage & Parmigiano Reggiano 28
Agnolotti Ricotta, Mascarpone & Black Truffle Filling, Italian Green Beans
& Parmigiano Butter 35
Paccheri House-made Pork & Fennel Sausage Sugo, Basil & Pecorino Romano 33
Spaghetti Cacio e Pepe Pecorino Romano, Grana & Lampong Black Pepper 26

SECONDI

- Pollo Al Mattone** A Half Chicken Cooked Under A Brick
Served with Salmoriglio and a Panzanella Salad 45
Whey Braised Veal Ossobuco Creamy White Polenta, Sage, Brussels Sprouts &
Fresh Horseradish Gremolata 52
Icelandic Cod Roasted & Pureed Cauliflower, Taggiasca Olives, Capers,
Pine Nuts & Gremolata 42

DOLCE

- Chocolate Budino Sanguinaccio** Orange, Cinnamon, Pine Nuts & Saba 16
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
We recommend ordering all dishes at once and allowing us to time the service of each course