

- 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
- Waygu 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
- Summer Salad** Butter Leaf, Fennel, Snap Peas, Radish, Pistachio, Mint, Ricotta Salata &
Lemon Vinegar 24

PRIMI

- Tagliatelle** L'Ancetre Butter, Sage & Parmigiano Reggiano 28
- Ravioli** Ricotta, Mascarpone & Black Truffle Filling, Edgar Farms Asparagus
& Parmigiano Butter 35
- Paccheri** House-made Pork & Fennel Sausage Sugo, Basil & Pecorino Romano 33
- Squid Ink Tonnarelli** Rosamarina Calabrese, Cherry Tomatoes, Mint, Parsley,
Lemon, Chili & Pangrattato 29

SECONDI

- Pollo Al Mattone** A Half Chicken Cooked Under A Brick
Served with Salmoriglio and a Panzanella Salad 45
- Whey Braised Veal Ossobuco** Creamy 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