

- 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, Spring Peas & 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
- Bistecca ai Funghi** 8 oz Beef Striploin, Brown Butter, Chanterelle & Oyster Mushrooms 48
- Add Crispy Olive Oil Confit Warba Potatoes 10*
- Chargrilled Sturgeon** Nocellara Olive Pesto, Gull Valley Green Tomatoes, Chickpeas, Mint, Parsley, Fresh Chili, Almonds & Sicilian Olive Oil 42

DOLCE

- Chocolate Budino** Whipped Creme Fraiche 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