

- CENA -

ANTIPASTI

- Marinated Nocellara del Belice Olives** Citrus, Black Pepper 6
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
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, Grilled Corn, Arugula
& 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 Fingerling Potatoes 10
Market Fish 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