

- 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
Roasted Double Cut Pork Chop Broek Acre Berkshire Pork, Brown Butter, Herbs,
Fried Chanterelle, Lobster & Oyster Mushrooms with Shaved Cabbage & Milano Turnip Salad 52
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