

# - CENA -

## ANTIPASTI

- Marinated Olives** Citrus, Black Pepper & Sicilian Olive Oil 6
- Arancini Cacio e Pepe** Roman Pecorino & Black Pepper (4) 15
- House-made Goat Ricotta Crostini** Rosemary Oil & Maldon Sea Salt (3) 14
- Charred Cabbage** Ligurian Roasted Walnut Dressing & Parmigiano Reggiano 19
- Capicollo Piccante** Pickled Bull Horn Peppers, Fennel Seed & Caprino Cheese 15
- Wagyu Beef Carpaccio** Marrow Aioli, Fried Capers, Celery Heart, Parsley, Black Pepper  
& Parmigiano Reggiano 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
- Escarole Salad** Pear, Roasted Almonds, Sunchokes, Pecorino Principe &  
House-made Quince Vinegar 24

## PRIMI

- Tagliatelle** L'Ancetre Butter, Sage & Parmigiano Reggiano 28
- Truffle Ricotta Gnudi** Parmigiano Butter, Lemon & Arugula 31
- Ravioli** Shaved Brussels Sprouts, Roasted Chestnut, Brown Butter, Balsamico Vecchio  
& Parmigiano Reggiano 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, Salmoriglio & Panzanella 45
- Bistecca** 8oz Striploin, Charred Brussel Sprouts, Fresh Horseradish & Sicilian Olive Oil 48  
*Add Crispy Olive Oil Confit Fingerling Potatoes 10*
- Icelandic Cod** Roasted & Pureed Cauliflower, Taggiasca Olives, Capers, Pine Nuts  
& Gremolata 43

## 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*