

- 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 Thinly Sliced Spicy Calabrian Pork, 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
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
Spaghetti Wild Pink Shrimp, Roasted Prawn Brodo, Bottarga, Chili, Basil & Pangrattato 32

SECONDI

- Pollo Al Mattone** A Half Chicken Cooked Under A Brick,
Shaved Fennel & Kale Salad, Salmoriglio 45
Bistecca 10oz Striploin, Radicchio, Rosemary, Parmigiano Crema & Balsamico 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