

# - 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
- Spring Salad** Butter Lettuce, Cress, Fava Shoots, Radish, Snap Peas, Mint, Pistachios, Lemon,  
Olive Oil & Ricotta Salata 24
- Panzanella** Roasted Bread & Tomato Salad, Baby Cucumber, Red Onion, Basil & Olive Oil 21
- Peppers "Torino"** Fried Bullhorn Peppers, Tonnato Sauce, Pickled Celery, Caper Berries  
& Anchovies 21
- Coppa di Parma** Thinly Sliced Cured Pork, Pickled Radicchio & Butternut Squash,  
Roasted Almonds & Caprino Cheese 17
- Culatello** (*Aged 12 Months*) Thinly Sliced Cured Pork From Parma 18
- Wagyu Beef Carpaccio** Black Truffle Vinaigrette, Leeks, Parmigiano & Black Pepper 23  
*Add Four Slices of Brio Bakery Bread to Your Peppers, Coppa, Culatello, or Carpaccio 3*

## PRIMI

- Tagliatelle** L'Ancetre Butter, Sage & Parmigiano Reggiano 28
- Ricotta Gnudi** Basil Pesto Genovese, Roasted Pine Nuts, Arugula & Parmigiano Reggiano 31
- Agnolotti** Black Truffle & Mascarpone, Asparagus, Butter & 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 & Salmoriglio  
Served with a Panzanella Salad 45
- Bistecca** 10oz Striploin, Radicchio, Rosemary, Parmigiano Crema & Balsamico 48  
*Add Crispy Olive Oil Confit Potatoes 10*
- Icelandic Red Fish** White Polenta, Whey, Peas, Asparagus, Leek Butter & Watercress 39

## 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*