

- CENA -

ANTIPASTI

- Marinated Olives** Citrus, Black Pepper & Sicilian Olive Oil 6
- Arancini** Summer Peas, Pecorino Fresco, Mint & 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
- Summer Salad** Butter Lettuce, 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
- Culatello** (*Aged 12 Months*) Thinly Sliced Cured Pork From Parma, Saba & Parmigiano 18
- Wagyu Beef Carpaccio** Black Truffle Vinaigrette, Leeks, Parmigiano & Black Pepper 23
Add Four Slices of Brio Bakery Bread to Your 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, Grilled Corn & Parmigiano Butter 35
- Paccheri** House-made Pork & Fennel Sausage Sugo, Basil & Pecorino Romano 33
- Squid Ink Spaghetti** Rosamarina Calabrese, Cherry Tomatoes, Mint, Chili & Pangrattato 29

SECONDI

- Pollo Al Mattone** A Half Chicken Cooked Under A Brick & Salmoriglio
Served with a Panzanella Salad 45
- Bistecca ai Funghi** Chargrilled 10oz Striploin, Chanterelle & King Oyster Mushrooms,
Arugula & Mushroom Vinaigrette 52
Add Crispy Olive Oil Confit Potatoes 10
- Sablefish** White Polenta, Whey, Peas, Fresh Romanos, 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 170 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