

- CENA -

ANTIPASTI

- Marinated Olives** Citrus, Black Pepper & Sicilian Olive Oil 6
- Arancini** Valpolicella Ripasso, Treviso Radicchio, Whey & Asiago Fresco (4) 18
- House-made Goat Ricotta Crostini** Rosemary Oil & Maldon Sea Salt (3) 14
- Charred Cabbage** Ligurian Roasted Walnut Dressing & Parmigiano Reggiano 19
- Escarole Salad** Honeycrisp Apple, Sunchokes, Almonds, Quince Vinaigrette
& Pecorino Canestrato 24
- 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 Culatello or Carpaccio 3

PRIMI

- Tagliatelle** L'Ancetre Butter, Sage & Parmigiano Reggiano 28
- Ricotta Gnudi** Winter Truffle Pesto with Black Kale, Hazelnuts & Parmigiano Reggiano 31
- Ravioli di Zucca** Butternut Squash, Brown Butter, Pine Nuts, Balsamico & Parmigiano 35
- Paccheri** House-made Pork & Fennel Sausage Sugo, Basil & Pecorino Romano 33
- Spaghetti** Pink Prawns, Bottarga, Roasted Tomato, Mint, Chili & Pangrattato 29

SECONDI

- Pollo Al Mattone** A Half Chicken Cooked Under A Brick & Salmoriglio
Served with a Winter Cabbage 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 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