

# - 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  
**Insalata Siciliana** Citrus, Fennel, Pistachio, Mint & Ricotta Salata 24  
**Culatello** 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  
**Truffle Gnudi** Parmigiano & Chicken Brodo, Arugula 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, Lion's Mane & 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*