

- CENA -

ANTIPASTI

Marinated Olives Citrus, Black Pepper & Sicilian Olive Oil 7

Arancini Truffle & Leek, Parmigiano, Pepper (4) 18

House-made Goat Ricotta Crostini Rosemary Oil & Maldon Sea Salt (3) 16

Charred Cabbage Ligurian Roasted Walnut Dressing & Parmigiano Reggiano 21

Panzanella Roasted Bread & Tomato Salad, Baby Cucumber, Shallots, Fresh Basil & Extra Virgin Olive Oil 21

Insalata Verde Butter Lettuce, Pea Shoots, Radish, Snap Peas, Mint, Pistachios, Lemon, Olive Oil & Ricotta Salata 24

Culatello Thinly Sliced Cured Pork From Parma, Saba & Parmigiano 20

Beef Carpaccio Tonnato, Pickled Beets, Arugula & Parmigiano 24

Add Four Slices of Ciabatta to Your Culatello or Carpaccio 3

PRIMI

Tagliatelle L'Ancetre Butter, Sage & Parmigiano Reggiano 28

Ricotta Gnocchi Basil Pesto Genovese, Arugula & Parmigiano 32

Agnolotti Pistachio and Ricotta, Asparagus, Lemon, Mint, Parmigiano Butter & Pecorino 36

Paccheri House-made Pork & Fennel Sausage Sugo, Basil & Pecorino Romano 34

Cacio e Pepe Red Fife Spaghetti, Pecorino Romano, Lampong Black Pepper 29

SECONDI

Pollo Al Mattone A Half Chicken Cooked Under A Brick & Salmoriglio
Served with Panzanella Salad 47

Bistecca ai Funghi 12oz Chargrilled Striploin, Roasted Mushrooms,
Arugula & Mushroom Vinaigrette 52
Add Crispy Olive Oil Confit Potatoes 12

Roasted Scallops Roasted Cauliflower, Capers Berries, Taggiasca Olives, Pine Nuts 41

DOLCE

Chocolate Budino Whipped Creme Fraiche 16

Olive Oil Cake Fior di Latte Gelato 16

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