

# - 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, Fresh Peas, 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 & Mushroom Vinaigrette 52

*Add Crispy Olive Oil Confit Potatoes 12*

**Roasted Scallops** Roasted Cauliflower, Caper 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*