

CICCHETTI

Marinated olives, lemon, fennel seeds pb, gf	12
Meatballs, tomato sauce, basil	18
San Daniele, parmesan, focaccia	28
Whipped ricotta, truffle honey, crostini v	22
Baked gnocchi romana, gorgonzola v	21
Ham & cheese croquettes, aioli	14

APPETIZERS

Burrata, tomato, basil pesto v, gf	25
Grilled octopus, lemon, capers & olives gf	32
Calamari fritti, lemon, chili, aioli	24
Chilled peas and watercress soup pb	14
Artichokes, fonduta, truffle v, gf	24

CARPACCIO & TARTARE

Beef carpaccio, venetian dressing * gf	28
Ahi tuna tartare, avocado, chili, mint * gf	30
Vitello tonnato, caper berries gf	26
Beef tartare, black truffle, quail egg * gf	33
Hamachi crudo, tangerine, chili, avocado	20

SALADS add burrata, chicken, shrimp, salmon 12

Butter lettuce, avocado, vinaigrette pb, gf	18
Chopped salad, chicken, cheddar, bacon, egg gf	26
Caesar, chickpea, pickled onion, hemp pb, gf	22

WOOD OVEN PIZZA

Buffalo mozzarella, tomato, oregano v	28
Sungold tomato, pesto, plant based ricotta pb	24
Calabrian sausage, broccolini, provolone	30
Truffle, goat cheese, zucchini blossom v	40
Spicy salami and mushrooms	28

PASTA

Fusilli pesto, zucchini pb	28
Spaghetti lobster, chili, tomato, basil	59
Agnolotti del plin, truffle & parmesan	42
Rigatoni beef bolognese, parmesan	29
Cavatelli, tomato, burrata v	24
Bucatini bottarga	24

ADD TRUFFLE 24

Shaved truffle can be added to any dish

MAINS

Salmon, broccolini, olives, basil pesto	40
Branzino, spinach, tomato & olives gf	46
Lamb chops scottadito	52
Chicken paillard, rucola & tomato gf	32
Filet mignon, potatoes, mushroom sauce	65
Eggplant parmigiana, wild arugula v	26
Dover Sole, lemon caper	84
Prawns, garlic, chili, lemon	42

VEAL CHOP MILANESE 84

Arugula & parmesan

SIDES all 14

Fries Roasted rosemary potatoes gf
Green leaves Sauteed spinach gf
Arugula & parmesan
Broccolini, chili gf

pb plant based | **gf** gluten free | **v** vegetarian

Please let us know if you have any allergies or dietary requirements, our dishes are made here but might contain trace ingredients. *Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Gluten free bread, pasta and pizza available on request.

WHITE BY THE GLASS

	glass btl
Vermentino, Zanatta, DOC, Sardegna, Italy '23	16 60
Pinot Grigio, Delle Venezie, Veneto '23	17 63
Gavi di Gavi, Carbone, Piedmont '22	18 68
Chardonnay, Terre Siciliane, Sicily '22 ○	21 68
Sauvignon Blanc Framingham, Marlborough '22	19 71
Chardonnay, Karia, Napa Valley, USA '22	27 135
Sancerre, Domaine Le Montoire, France '23	24 93

RED BY THE GLASS

	glass btl
Sangiovese, Terre de la Custodia, Umbria, Italy '21	16 60
Malbec, Mendoza, Argentina '20	18 66
Pinot Noir, Dough, Oregon '22 ○	19 72
Chianti, Giulio Di Medici '21	21 82
Cabernet Sauvignon, One Stone, Paso Robles, CA '21 ○	22 93
Cabernet Sauvignon, Penfold Bin 389, Australia '20	28 131
Brunello, Di Montalcino, Romitorio, Tuscany '19	45 220

SPARKLING

	glass btl
Chandon, Brut, Napa Valley, USA NV	97
Ferrari, Brut, Trentino, Italy NV	99
Moet & Chandon, Imperial Brut, Epernay, France NV	28 115
Veuve Clicquot, Yellow label, Reims, France NV	34 138
Moet & Chandon, Rose Imperial, Epernay, France NV	35 150

ROSÉ

	glass btl
Perle Rose, IGP, Vin De PaJut, France '23	16 60
Lady A, Provence IGP, France '22 ○	19 76
Rumor, Cotes de Provence, France '23	20 78
Chateau d'Esclans Rock Angel, Cotes de Provence '23	28 110
Whispering Angel Cotes de Provence, France '23	21 84
Chateau d'Esclans Garrus, Cotes de Provence '21	320

ITALIAN WHITE

Grechetto, Terre de la Custodia, Umbria, Italy '22	62
Falaghina, De Falco, Beneventano '22	68
Gewurztraminer, Erste Neue, Alto Adige '22	80
Greco di Tufo, De Falco, Avellino '22 ○	82
Vermentino, Guado al Tasso, Tuscany '23	84
Sauvignon Blanc, Petrusa, Friuli Colli Orientali '22	88
Pinor Grigio, Jerman, Friuli '23	115
Etna Bianco Tornatore, Pietrarizzo, Sicily '20	150
Gavi di Gavi, Black Label, La Scolca '22	165
Chardonnay, 'Cervaro della Sala', Antinori, Umbria '21	190
Sauvignon Blanc, Gaja Alteni di Brassica, Piedmont '21	340

ITALIAN RED

Merlot, La Sinta, 'Col Beato', Lombardy '22	66
Cabernet Franc 'Fiammante', Capua, Tuscany '22	80
Primitivo, Tormaresca, Apulia '20	80
Super Tuscan, Tenuta L'Impostino, Tuscany '18	88
Nebbiolo, Sordo, Langhe, Piedmont '20	95
Merlot, Sun Goddess, Friuli, Italy '18	98
Rosso di Montalcino, Pian Delle Vigne, Tuscany '21	110
Le Volte', Tenuta dell'Ornellaia, Tuscany '22	110
Sagrantino, Perticaia, 'Montefalco', Umbria '16	115
Barbaresco, Sordo, Piedmont '20	140
Brunello di Montalcino, Collosorbo, Tuscany '18	157
Lula, Collosorbo, Toscana rosso, Tuscany '18	169
Antinori Tignanello, Tuscany '21	395

REST OF THE WORLD WHITE

Albarino, Pazo del Lusco, Rias Baixas, Spain '22	75
Riesling, Eroica, Columbia Valley, USA '22	78
Chablis, Thierry, France '21	95
Pouilly-Fume', Chollet, Loire, France '22	95
Sauvignon Blanc, Merry Edwards, Sonoma USA '22	148

REST OF THE WORLD RED

The Blend, Primus, Colchagua Valley, Chile '19	78
Gamay, Couvent des Thorins, Moulin-a-Vent, France '20	85
Shiraz, 'E. Guigal', Crozes-Hermitages, France '20	95
Tempranillo, Dominio Furnier, Ribero del Duero, Spain '19	105
Merlot, Textbook, Napa Valley, USA '21	110
Pinot Noir, Gary Farrell, Sonoma, USA '21	113
Cabernet Sauvignon, Heitz, Napa Valley, USA '20	143
Malbec, Bodega Noemia De Patagonia, ARG '21	160

○ organic | B biodynamic | corkage fee \$50 wine | \$75 sparkling max 2 per table