

CICHETTI

- Meatballs, tomato sauce, basil 18
- San Daniele prosciutto, olives, parmesan [gf](#) 28
- Whipped ricotta, truffle honey, crostini [v](#) 21
- Baked gnocchi romana, gorgonzola [v](#) 21
- Croquettes ham & cheese, aioli 14

APPETIZERS

- Burrata, cherry tomato, basil [v](#), [gf](#) 25
- Grilled octopus, lemon, capers & olives [gf](#) 32
- Calamari fritti, lemon, chili, aioli 22
- Minestrone soup [pb](#), [gf](#) 15
- Divers scallops, lemon & capers 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

SALADS add burrata, chicken, shrimp, salmon 12

- Butter lettuce, avocado, sherry vinaigrette [pb](#), [gf](#) 17
- Chopped salad, chicken, cheddar, bacon, egg [gf](#) 24
- Kale, farro, apple, pomegranate, butternut squash [pb](#) 18

- WINTER BLACK TRUFFLE -

shaved truffle can be added to any dish

80

WOOD OVEN PIZZA

- Buffalo mozzarella, tomato, oregano 28
- Olives, capers, tomato & basil [pb](#) 22
- Calabrian sausage, broccolini, provolone 28
- Truffle, goat cheese, zucchini blossom [v](#) 60
- Spicy salami, mozzarella, mushroom 26
- Panzerotto cacio & pepe, mortadella 26

PASTA

- Gemelli kale pesto, peas, rice "bacon" [pb](#) 28
- Spaghetti lobster, chili, tomato, basil 59
- Cavatelli lamb ragu, fava, ricotta 34
- Agnolotti del plin, truffle & parmesan 51
- Rigatoni beef bolognese, parmesan 29
- Bucatini amatriciana 28

MAINS

- Salmon, broccolini, castelvetrano, pesto [gf](#) 37
- Dover Sole, lemon-caper sauce [gf](#) 74
- Branzino, spinach, tomato & olives [gf](#) 49
- Chicken paillard, rucola & tomato [gf](#) 28
- Veal milanese, sage, lemon 80
- Filet mignon, potatoes, mushroom sauce 65
- Eggplant parmigiana, wild arugula [v](#) 25

- FIORENTINA STEAK -

32 oz, potatoes, mushroom sauce
165

SIDES all 12

- Fries | Roasted rosemary potatoes [gf](#)
- Green leaves | Sautéed spinach [gf](#)
- Arugula & parmesan | Broccolini, parmesan, chili [gf](#)

[pb](#) plant based | [v](#) vegetarian | [gf](#) gluten free

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.

LONDON | ISTANBUL | MIAMI BEACH | WEST HOLLYWOOD | BROOKLYN | BERLIN | BARCELONA | AMSTERDAM | MUMBAI

WHITE BY THE GLASS

	glass btl
Vermentino, Zanatta, DOC, Sardegna, Italy '21	16 60
Pinot Grigio, Torre di Luna, Veneto '21 ○	17 63
Gavi di Gavi, Carbone, Piedmont '21	18 68
Sauvignon Blanc Framingham, Marlborough '21	19 71
Chardonnay, Perantonie, Veneto '20	21 80
Sancerre, Domaine Andre Vatan 'Les Charmes', France '20	24 93
Roero, Arneis Cecu, Piedmont '20	28 105
Chardonnay, Far Niente, Napa Valley '21	39 179

RED BY THE GLASS

	glass btl
Sangiovese, Terre de la Custodia, Umbria, Italy '20	16 60
Nero d'Avola, Gorgi Tondi, Luce di Luna, Sicily, Italy '22	17 64
Malbec, Solar del alma, Mendoza, Argentina '21 ○	18 66
Pinot Noir, Dough, Oregon '20 ○	19 72
Chianti, Ser Filippo, Tuscany '18 ○	21 82
Cabernet Sauvignon, One Stone, Paso Robles, CA '20 ○	22 93
Cabernet Sauvignon, Penfold Bin 389, Australia '20	28 131
Brunello, Di Montalcino, Romitorio, Tuscany '17	45 220

SPARKLING

	glass btl
Chandon, Brut, Napa Valley, USA NV	97
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	35 250

ROSÉ

	glass btl
Perle Rose, Roudil Jouffret, IGP, Vin De PaJut, France '21	16 60
Lady A, Provence IGP '21 ○	19 76
Lady K, Coteaux d'Aix en Provence '21	23 86
Chateau d'Esclans Rock Angel, Cotes de Provence '21	25 97
Chateau d'Esclans Garrus, Cotes de Provence '20	125

ITALIAN WHITE

Falanghina, De Falco, Beneventano '21	68
Grillo, Tasca, Tenuta Sallier De La Tour, Sicily '20	71
Gewurztraminer, Erste Neue, Alto Adige '21	80
Chardonnay, Terre Siciliane, Sicily '21 ○	82
Greco di Tufo, De Falco, Avellino '21 ○	82
Vermentino, Guado al Tasso, Tuscany '21	84
Sauvignon Blanc, Petrusa, Friuli Colli Orientali '21	88
Pinor Grigio, Jerman, Friuli '21	115
Gavi di Gavi, Black Label, La Scolca '21	145
Chardonnay, 'Cervaro della Sala', Antinori, Umbria '21	157
Etna Bianco Tornatore, Pietrarizzo, Sicily '20	195

ITALIAN RED

Merlot, La Sinta, 'Col Beato', Lombardy '18	66
Tenuta L'Impostino, Ottava Rima, Tuscany '18	80
Cabernet Franc 'Fiammante', Capua, Tuscany '19	80
Primitivo, Tormaresca, Apulia '19	80
Chianti Colli Senesi, Castello Romitorio, Tuscany '19	88
Rosso di Montalcino, Pian Delle Vigne, Tuscany '20	90
Le Volte', Tenuta dell'Ornellaia, Tuscany '20	91
Nebbiolo, Rivetto, Langhe, Piedmont '20 ○	103
Sagrantino, Perticaia, 'Montefalco', Umbria '15	115
Barbaresco, Prunotto, Piedmont '18	119
Sassalloro, Biondi, Santi, Tuscany '17	139
Brunello di Montalcino, Collosorbo, Tuscany '17	157
Lula, Collosorbo, Toscana rosso, Tuscany '17	169

REST OF THE WORLD WHITE

Sauvignon Blanc, La Petite Perriere, France '21	72
Albarino, Pazo del Lusco, Rias Baixas, Spain '21	75
Riesling, Eroica, Columbia Valley, USA '21	78
Gruner Veltliner, Raptor Ridge, Oregon USA '19 ○	81
Saint Veran, Domaine du Pierreclos, Burgundy, France '18	95
Chablis, Vincent Mothe, France '20	95
Pouilly-Fume', Domaine Bardin, Loire, France '20	95
Sauvignon Blanc, Merry Edwards, Sonoma USA '21	148
Puligny-Montrachet, Burgundy, France '20	206

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 '19	95
Tempranillo, Dominio Fournier, Ribero del Duero, Spain '19	105
Merlot, Textbook, Napa Valley, USA '19	110
Pinot Noir, Gary Farrell, Sonoma, USA '19	113
Chateauneuf-du-Pape, Le Hurlevent, France '20	125
Cabernet Sauvignon, Heitz, Napa Valley, USA '18	143
Malbec, Bodega Noemia De Patagonia, ARG '20	160
Tempranillo, Contino Rioja Reserva, Spain '17	174
Syrah, Cote-Rotie, Pierre Gaillard, France '19	170

○ organic | B biodynamic

corkage fee \$50 wine | \$75 sparkling max 2 per table

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