



## ◆ ANTIPASTI - PER IL TAVOLO ◆

START & SHARE

### MEZZO MEZZO

an assortment of salumi & formaggi, preserves, local honey, crostini ... 26 (serves 2) ... 48 (serves 4)

#### PANE

house-made calabrese bread, butter 6

#### OLIVE e NODINI

warm marinated olives,  
fennel seed fried bread knots 9

#### PÂTÉ

foie & chicken liver, truffle, fig jam, crostini 22

#### ARANCINI (3)

flavours featured daily 14

#### VONGOLE

clams, crispy speck, white wine, pane 17

#### FRITTURA

fried shrimp, calamari & zucchini, herbs, lemon 23  
add lemon aioli ... 2

#### CALAMARI alla GRIGLIA

grilled squid, baby spinach, cherry tomatoes,  
pickled red onion, red pepper purée 24

#### POLPO alla GRIGLIA

poached & charred octopus, fennel, parsley,  
runner beans, fingerling potato, pesto 35

#### BURRATA

tomato tartare, crostini 22

#### INSALATE

**AMARO** castelfranco radicchio,  
green oak leaf, cider & honey vinaigrette,  
pears, walnuts, parmigiano 18

**BARBABIETOLE** golden, purple & candy beets,  
honey ricotta, fried beet chips, orange gastrique,  
walnuts, orange 21

**VERDE** cucumber, asparagus, spring peas, mint,  
grapes, parsley, lemon, basil 17

**PRIMAVERA** micro lettuce, cantaloupe sprouts,  
watermelon radish, pickled onion,  
candied spiced nuts 20

## ◆ PASTA FRESCA ◆

#### TAGLIATELLE FUNGHI

truffle panna, cremini & oyster  
mushrooms, parmigiano,  
pan'grattato

30

#### LINGUINE AL LIMONE

spinach linguine,  
lemon, butter,  
pecorino

23

#### CAVATELLI AI PESTO

pesto, mint, parmigiano,  
pine nuts, stracciatella

27

#### RISI E BISI

arborio rice, guanciale,  
peas, lemon, pecorino

25

#### SPAGHETTI FRUTTI DI MARE

clams, mussels, shrimp,  
scallops, cherry tomatoes,  
white wine, saffron

32

## ◆ PIATTO FORTE ◆

#### MISTO DI FUNGHI

king oyster mushroom, kale,  
celeriac puree, fried enoki,  
polenta, cucumber agrodolce,  
balsamic reduction

30

#### ANATRA

air dried duck breast,  
spring onion, radish,  
turnip, fregola,  
honey lavender glaze

40

#### BRANZINO

seared sea bass fillets,  
verona black rice  
pea purée, zucchini,  
cherry tomato, swiss chard

39

#### SALTIMBOCCA

veal tenderloin,  
prosciutto, asparagus,  
pearl barley, sage,  
marsala jus

51

#### TAGLIATA DI MANZO

16oz usda prime striploin,  
fingerling potatoes,  
broccolini, gremolata

94

## ◆ PIZZA ◆

**MARGHERITA** tomato sauce | fiore di latte | basil 20

**SOPRESSATA** tomato sauce | gorgonzola | mozzarella | picante salumi | taggiasca olives | roasted red peppers 25

**FUNGHI** truffle mascarpone | mushrooms | mozzarella | pan'grattato | parmigiano 26

**PESTO** smoked mozzarella | caciocavallo | taleggio | pesto | pine nuts 27

**BURRATA** tomato sauce | pecorino | burrata | basil | oregano | garlic 31

*add prosciutto...6 add arugula...4*

To maintain service times and the integrity of the menu, requests to modify a dish or make substitutions of ingredients may not be accommodated, we will always try our very best to accommodate allergies & dietary restrictions, please notify your server.

An 18% gratuity is automatically billed on tables of 6 guests or more