



◆ — **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

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, swiss
chard, celeriac puree, fried
enoki, polenta, cucumber
agrodolce, balsamic reduction

30

GALLINA

whole cornish hen,
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,
broccoli, carrots,
gremolata

94

◆ — **PIZZA** — ◆

MARGHERITA crushed tomatoes | fiore di latte | basil 20

SOPRESSATA crushed tomatoes | gorgonzola | mozzarella | picante salumi | taggiasca olives | roasted red peppers 25

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

PESTO crushed tomatoes | fiore di latte | pesto | pine nuts 27

BURRATA crushed tomatoes | 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