

## ANTIPASTI

- Crostone ai Porcini.....15  
*Toasted filone bread with porcini mushroom & arugula, Sardinian cheese*
- Fritto Misto.....16  
*Flash fried calamari, shrimp, seasonal vegetable, lemon & parmesan-anchovy mayonnaise*
- Crudo del Giorno.....MP  
*Ask your server for the daily selection of raw fish*
- Polipo & N'Duja.....16  
*Barbequed charred octopus, Cannellini bean purée, roasted peppers & n'duja*
- Tartare di Manzo .....17  
*Hand cut steak tartare, mustard seeds, summer truffle, Piave Vecchio & "carta musica"*
- Prosciutto e Burrata.....18  
*18 months aged prosciutto di Parma with cow milk burrata cheese & tomato fett'unta*

## INSALATE & VERDURE

- Pomodori & Anguria.....15  
*First picked heirloom tomatoes, watermelon, goat cheese, red onions, Taggiasca olives & basil*
- Fichi & Funghi .....15  
*Balsamic roasted Black Mission figs, Hen of the Wood mushrooms, buffalo mozzarella & hazelnuts*
- Cavolo Nero.....13  
*Shaved Tuscan kale & heirloom carrots, pepper conserva, pumpkin seeds & smoked ricotta*

## PRIMI

*Fresh pastas are made on site with organic Italian Semolina flour*

- Paccheri al Grano Arso.....20  
*Burnt wheat pasta with summer squash, tomatoes, buffalo mozzarella, pine nut & arugula pesto*
- Mafaldine, Funghi & Aglio Nero .....23  
*Home made curly pasta with Morels & wild mushroom ragú, black garlic & parsley*
- Spaghetti al Granchio Reale & Riccio.....27  
*Squid ink hand made pasta with Alaskan King crab, sea urchin, Meyer lemon & Calabrian chili*
- Rigatoni alla Bolognese .....20  
*Home made egg pasta with traditional pork, veal & beef ragú, Grana Padano*

## SECONDI

- Branzino ai Ferri .....28  
*Grilled, deboned Mediterranean Sea bass with salsa verde & Panzanella salad*
- Fish of the Day.....MP  
*Daily selection of sustainable local fish with seasonal vegetables*
- Polletto .....26  
*Cristal Valley free-range half chicken with sweet pepper caponata, charred broccoli rabe*
- Tagliata di Manzo.....29  
*Creekstone farm steak bavette with crispy Yukon Gold potatoes, spring onions, charred baby gem & salmoriglio*

## CONTORNI

- Braised Tuscan kale, chili garlic & lemon... .....8
- Summer vegetable caponata, pine nuts, raisins, mint & oregano.....8
- Roasted, Yukon Gold rosemary potatoes .....8