

ANTIPASTI

Arancini.....	8
<i>Arborio risotto croquettes with Meyer lemon, marjoram & parmesan cheese</i>	
Fritto Misto	16
<i>Flash fried calamari, shrimp, seasonal vegetable, lemon & parmesan-anchovy mayonnaise</i>	
Crudo del Giorno.....	MP
<i>Ask your server for the daily selection of raw fish</i>	
Polipo	16
<i>Barbequed charred octopus, saffron Corona beans, lemon & tomato confit</i>	
Tartare di Manzo	17
<i>Grass fed beef tartare, sunchokes, Robiola cheese, black garlic, Carta di Musica</i>	
Prosciutto e Burrata.....	18
<i>18 months aged prosciutto di Parma with cow milk burrata cheese & tomato fett'unta</i>	

INSALATE & VERDURE

Zucca & Arugula.....	14
<i>Roasted Delicata squash, arugula, Meyer lemon salmoriglio, shaved smoked ricotta & pumpkin seeds</i>	
Fichi & Funghi	15
<i>Balsamic roasted Black Mission figs, Hen of the Wood mushrooms, buffalo mozzarella & hazelnuts</i>	
Insalata di Fagiolini.....	14
<i>String & runner bean salad with radishes, buttermilk & dill vinaigrette</i>	

PRIMI

Fresh pastas are made on site with organic Italian Semolina flour

Paccheri.....	20
<i>Home made pasta with tomatoes, eggplant, & buffalo mozzarella, pine nut, basil & arugula pesto</i>	
Reginette Cacio & Pepe.....	18
<i>Semolina wheat pasta with cracked black pepper, Cacio Romano, aged goat ricotta</i>	
Pappardelle Funghi & Aglio Nero.....	26
<i>Home made wide cut pasta with Chanterelle & Lobster mushrooms, black garlic & Grana Padano D.O.P.</i>	
Bucatini allo Scoglio.....	26
<i>Home made egg bucatini, swordfish & cherry tomato ragú, mussels, clams, shrimp & Long Island squid</i>	
Rigatoni al Ragú.....	20
<i>Home made egg pasta with traditional pork, veal & beef ragú, Grana Padano</i>	

SECONDI

Branzino ai Ferri.....	28
<i>Grilled, deboned Mediterranean Sea bass with salsa verde & eggplant caponata</i>	
Fish of the Day.....	MP
<i>Daily selection of sustainable local fish with seasonal vegetables</i>	
Polletto.....	26
<i>Cristal Valley free-range half chicken with hazelnut Romesco & string beans</i>	
Tagliata di Manzo.....	29
<i>Creekstone farm steak bavette with crispy fingerling potatoes, foraged mushrooms & salmoriglio</i>	

CONTORNI

Braised Tuscan kale, chili garlic & lemon... ..	8
Eggplant caponata, pine nuts, raisins, marjoram...8	
Roasted fingerling potatoes	8
String beans & Meyer lemon	
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