

## ANTIPASTI

Arancini.....	8
<i>Arborio risotto croquettes with Meyer lemon, marjoram &amp; parmesan cheese</i>	
Fritto Misto .....	16
<i>Flash fried calamari, shrimp, seasonal vegetable, lemon &amp; 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, hazelnut Romesco, onion &amp; potato salad, salsa verde</i>	
Polpette .....	15
<i>Heritage pork &amp; veal meatballs with Tuscan kale, foraged mushrooms &amp; shaved ricotta</i>	
Prosciutto e Burrata .....	18
<i>18 months aged prosciutto di Parma with cow milk burrata cheese &amp; tomato fett'unta</i>	

## INSALATE & VERDURE

Zucca & Castagne.....	14
<i>Organic squash, pomegranate, roasted chestnuts &amp; Feta cheese</i>	
Ricotta, Funghi & Tapinabur.....	15
<i>Fresh ricotta with Chanterelle mushrooms, sunchokes &amp; hazelnuts</i>	
Cavolo Nero.....	14
<i>Local Tuscan kale &amp; shaved Brussels sprout salad with Tahini dressing, pistachio &amp; pecorino cheese</i>	
Cicoria & Uva.....	13
<i>Trevisano radicchio &amp; winter green salad with grapes almonds &amp; Blu di Bufala</i>	

## PRIMI

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

Paccheri.....	20
<i>Home made pasta with tomatoes, eggplant, &amp; buffalo mozzarella, pine nut, basil &amp; arugula pesto</i>	
Bucatini Cacio & Pepe.....	18
<i>Home made hollow spaghetti with cracked black pepper, Cacio Romano, aged goat ricotta</i>	
Reginette Funghi & Aglio Nero.....	25
<i>Home made curly pasta with Chanterelle &amp; Lobster mushrooms, black garlic &amp; Grana Padano D.O.P.</i>	
Spaghetti al Nero.....	24
<i>Home made squid ink spaghetti, sea urchin, tomato confit &amp; Calabrian peppers</i>	
Rigatoni al Ragù.....	20
<i>Home made egg pasta with traditional pork, veal &amp; beef ragù, Grana Padano</i>	

## SECONDI

Branzino ai Ferri.....	28
<i>Grilled, deboned Mediterranean Sea bass with salsa verde, Meyer lemon &amp; Brussels sprouts</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 charred broccolini &amp; sunchokes,</i>	
Tagliata di Manzo.....	29
<i>Creekstone farm steak bavette with crispy fingerling potatoes, white balsamic radicchio, onion confit</i>	

## CONTORNI

Crispy Brussels sprouts, lemon & chili.....	8
Roasted fingerling potatoes .....	8
Charred broccolini with Calabrian peppers.....	8