

ANTIPASTI

- ai Porcini.....15
filone bread with porcini mushroom & Sardinian cheese
- sto16
d calamari, shrimp, seasonal vegetable, parmesan-anchovy mayonnaise
- il GiornoMP
server for the daily selection of raw fish
- N'Duja.....16
ed charred octopus, Cannellini bean purée, peppers & n'duja
- li Manzo.....17
steak tartare, mustard seeds, summer olive Vecchio & "carta musica"
- o e Burrata.....18
is aged prosciutto di Parma with burrata cheese & tomato fett'unta

PIATE & VERDURE

- i & Anguria.....15
ed heirloom tomatoes, watermelon, goat ed onions, Taggiasca olives & basil
- Funghi15
roasted Black Mission figs, Hen of the ushrooms, buffalo mozzarella & s
- Nero.....13
uscan kale & heirloom carrots, conserva. numnkin seeds &

PRIMI

Fresh pastas are made on site with organic Ita Semolina flour

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

SECONDI

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

CONTORNI