

ANTIPASTI

la Pizzetta	16
<i>Grilled flat bread with roasted mushrooms, wild ramps, stracchino cheese</i>	
il Fritto Misto	16
<i>Flash fried calamari, shrimp, seasonal vegetable, lemon & parmesan-anchovy mayonnaise</i>	
il Crudo del Giorno.....	MP
<i>Ask your server for the daily selection of raw fish</i>	
il Polipo.....	16
<i>Barbequed charred octopus, Tahini whipped chickpeas & Mediterranean salsa</i>	
la Tartare di Manzo	16
<i>Hand cut steak tartare slow cooked yolk, Ragusano cheese, crushed truffle, Carta di Musica</i>	
il Prosciutto e Burrata.....	18
<i>18 months aged prosciutto di Parma with cow milk burrata cheese & tomato fett'unta</i>	

INSALATE & VERDURE

i Pomodori.....	16
<i>First picked heirloom tomatoes, buffalo mozzarella, basil oil, filone croutons</i>	
l'Insalata di Finocchi & Fave	14
<i>Shaved fennel & fresh fava bean salad with chicory, mint & ricotta</i>	
il Cavolo Nero.....	13
<i>Shaved Tuscan kale & Brussels sprout salad with pistachio, Pecorino Romano & Tahini dressing</i>	

PRIMI

Fresh pastas are made on site with organic Italian Semolina flour

i Paccheri al Grano Arso	20
<i>Burnt wheat pasta with eggplants, tomatoes, buffalo mozzarella, pine nut & arugula pesto</i>	
Spaghetti al Granchio Reale & Riccio	26
<i>Squid ink hand made pasta with Alaskan King crab, sea urchin, Meyer lemon & Calabrian chili</i>	
le Reginette ai Funghi.....	22
<i>Curly fresh pasta with Morels & Porcini mushrooms, fresh ricotta & parsley</i>	
i Bucatini alla Carbonara.....	21
<i>Hollow spaghetti with cured guanciale, wild ramps, slow cooked yolk & pecorino cheese</i>	
i Rigatoni alla Bolognese	20
<i>Home made egg pasta with traditional pork, veal & beef ragú, Grana Padano</i>	

SECONDI

il Branzino all'Acqua Pazza.....	28
<i>Deboned Mediterranean Sea bass with cherry tomato, garlic & parsley broth</i>	
Fish of the Day.....	MP
<i>Daily selection of sustainable local fish with seasonal vegetables</i>	
il Polletto	26
<i>Cristal Valley free-range half chicken with grilled baby peppers & sautéed kale</i>	
la Tagliata di Manzo.....	29
<i>Creekstone farm steak bavette with roasted Yukon Gold potatoes, foraged mushrooms & salmoriglio</i>	
le Costolette d'Agnello	30
<i>Grilled New Zealand lamb chops with baby heirloom carrots, spring vegetables & pistachio</i>	

CONTORNI

Braised Tuscan kale, chili garlic & lemon... ..	8
Braised heirloom carrots with golden raisins & cumin.....	8
Roasted, Yukon Gold rosemary potatoes	8