

## CICCHETTI

Meatballs, tomato sauce, basil	18
San Daniele, parmigiano, focaccia	32
Whipped ricotta, truffle honey, crostini v	26
Baked gnocchi romana, gorgonzola v	21
Ham & cheese croquettes, aioli	14

## APPETIZERS

Burrata, tomato, basil pesto v, gf	25
Grilled octopus, lemon, capers & olives gf	32
Calamari fritti, lemon, chili, aioli	24
Lentil soup, butternut & kale pb, gf	15
Artichokes, fonduta, truffle v, gf	24
Vitello tonnato, caper berries gf	26

## CARPACCIO & TARTARE

Beef carpaccio, venetian dressing * gf	28
Ahi tuna tartare, avocado, chili, mint * gf	30
Beef tartare, black truffle, quail egg * gf	33
Hamachi crudo, tangerine, chili, avocado gf	22

## SALADS add burrata, chicken, shrimp, salmon 12

Butter lettuce, avocado, vinaigrette pb, gf	20
Chopped salad, chicken, cheddar, bacon, egg gf	28
Caesar, crunchy chickpea, hemp pb, gf	22
Beets, orange, pomegranate, ricotta salata gf, v	26

## WOOD OVEN PIZZA

Buffalo mozzarella, tomato, oregano v	28
Kabocha squash, fontina, kale, pepitas v	26
Calabrian sausage, broccolini, provolone	30
Truffle, goat cheese, zucchini blossom v	60
Spicy salami, mushrooms, tomato, chili	32

## PASTA

Fusilli pesto, zucchini pb	28
Spaghetti lobster, chili, tomato, basil	59
Agnolotti del plin, truffle & parmigiano	42
Rigatoni beef bolognese, parmesan	29
Cavatelli lamb ragu, pecorino, mint	36
Crab tortelli, cherry tomato, basil	38

## NORCIA BLACK TRUFFLE / ALBA WHITE TRUFFLE

Shaved truffle can be added to any dish

## MAINS

Salmon, broccolini, olives, basil pesto	40
Branzino, spinach, tomato & olives gf	46
Lamb chops scottadito, celery roots, mint	52
Chicken paillard, arugula, cherry tomato gf	32
Filet mignon, potatoes, mushroom sauce	65
Eggplant parmigiana, wild arugula v	26
Dover Sole, lemon caper	84
Prawns, garlic, chili, lemon	42
Veal Milanese	84

## BISTECCA FIORENTINA for 2 192

32oz Porterhouse porcini sauce,  
choose one side gf

## SIDES all 14

Fries   Roasted rosemary potatoes gf
Green leaves   Sauteed spinach gf
Arugula & parmigiano gf
Broccolini, chili v, gf

pb plant based | gf gluten free | v vegetarian

Please let us know if you have any allergies or dietary requirements, our dishes are made here but might contain trace ingredients. \*Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Gluten free bread, pasta and pizza available on request.

WHITE BY THE GLASS

	glass   btl
Vermentino, Zanatta, DOC, Sardegna, Italy '23	16   60
Pinot Grigio, Delle Venezie, Veneto '23	17   63
Gavi di Gavi, Carbone, Piedmont '22	18   68
Chardonnay, Terre Siciliane, Sicily '23 ○	21   68
Sauvignon Blanc Framingham, Marlborough '22	19   71
Chardonnay, Karia, Napa Valley, USA '22	27   135
Sancerre, Domaine Le Montoire, France '23	24   93

RED BY THE GLASS

	glass   btl
Sangiovese, Terre de la Custodia, Umbria, Italy '22	16   60
Malbec, Mendoza, Argentina '20	18   66
Pinot Noir, Dough, Oregon '22 ○	19   72
Chianti, Giulio Di Medici '22	21   82
Cabernet Sauvignon, One Stone, Paso Robles, CA '21 ○	22   93
Cabernet Sauvignon, Penfold Bin 389, Australia '21	28   131
Brunello, Di Montalcino, Romitorio, Tuscany '19	45   220

SPARKLING

	glass   btl
Chandon, Brut, Napa Valley, USA NV	97
Ferrari, Brut, Trentino, Italy NV	99
Moet & Chandon, Imperial Brut, Epernay, France NV	28   115
Veuve Clicquot, Yellow label, Reims, France NV	34   138
Moet & Chandon, Rose Imperial, Epernay, France NV	35   150

ROSÉ

	glass   btl
Perle Rose, IGP, Vin De PaJut, France '23	16   60
Lady A, Provence IGP, France '22 ○	19   76
Rumor, Cotes de Provence, France '23	20   78
Chateau d'Esclans Rock Angel, Cotes de Provence '23	28   110
Whispering Angel Cotes de Provence, France '23	21   84
Chateau d'Esclans Garrus, Cotes de Provence '21	320

ITALIAN WHITE

Grechetto, Terre de la Custodia, Umbria, Italy '22	64
Falanghina, De Falco, Beneventano '22	70
Gewurztraminer, Erste Neue, Alto Adige '22	82
Greco di Tufo, De Falco, Avellino '22 ○	84
Vermentino, Guado al Tasso, Tuscany '23	86
Sauvignon Blanc, Petrusa, Friuli Colli Orientali '23	90
Pinot Grigio, Jerman, Friuli '23	117
Etna Bianco Tornatore, Pietrarizzo, Sicily '21	152
Gavi di Gavi, Black Label, La Scolca '22	167
Chardonnay, 'Cervaro della Sala', Antinori, Umbria '21	192
Sauvignon Blanc, Gaja Alteni di Brassica, Piedmont '21	342

ITALIAN RED

Merlot, La Sinta, 'Col Beato', Lombardy '22	68
Cabernet Franc 'Fiammante', Capua, Tuscany '22	82
Primitivo, Tormaresca, Apulia '20	82
Super Tuscan, Tenuta L'Impostino, Tuscany '18	90
Nebbiolo, Sordo, Langhe, Piedmont '20	97
Merlot, Sun Goddess, Friuli, Italy '18	100
Rosso di Montalcino, Pian Delle Vigne, Tuscany '21	112
Le Volte', Tenuta dell'Ornellaia, Tuscany '22	112
Sagrantino, Perticaia, 'Montefalco', Umbria '16	117
Barbaresco, Sordo, Piedmont '21	142
Brunello di Montalcino, Collosorbo, Tuscany '19	159
Lula, Collosorbo, Toscana rosso, Tuscany '18	171
Antinori Tignanello, Tuscany '21	397

REST OF THE WORLD WHITE

Albarino, Pazo del Lusco, Rias Baixas, Spain '23	77
Riesling, Eroica, Columbia Valley, USA '22	79
Chablis, Thierry, France '22	97
Pouilly-Fume', Chollet, Loire, France '23	97
Sauvignon Blanc, Merry Edwards, Sonoma USA '22	150

REST OF THE WORLD RED

The Blend, Primus, Colchagua Valley, Chile '20	80
Gamay, Couvent des Thorins, Moulin-a-Vent, France '21	87
Shiraz, 'E. Guigal', Crozes-Hermitages, France '20	97
Tempranillo, Dominio Fournier, Ribero del Duero, Spain '19	107
Merlot, Textbook, Napa Valley, USA '21	112
Pinot Noir, Gary Farrell, Sonoma, USA '21	115
Cabernet Sauvignon, Heitz, Napa Valley, USA '20	145
Malbec, Bodega Noemia De Patagonia, ARG '21	162

○ organic | B biodynamic corkage fee \$50 wine | \$75 sparkling max 2 per table