



Lunch and Dinner

Available from 12pm-10.30pm Mon-Fri, 1pm-10.30pm Sat and Sun

Aperitivo

Olive marinate 6
/ olive all'ascolana 5 for 5 pieces
/ Arancini 4ea
/ panelle di ceci 5 for 3 pieces (gf)

Il Polpo

Grilled marinated octopus, salsa
all'arrabiata, 'nduja, bronze fennel 23

Crudo di ricciola

Raw kingfish, semi dried tomato, rocket
pesto, olive & chilli bread crumb 24
(gf,lf)

Il Risotto

Beetroot, cacio ricotta, pistachio,
red vein sorrel 24 (v)(gf)

I Rigatoni

Housemade rigatoni, pork belly
ragu amatriciana, chili oil, pecorino,
marjoram 29

Involtoni di Pesce

Rolled swordfish, bread crumbs, sweet
& sour onions, caper leaf, chilli puree
31

Il Prosciutto

Prosciutto San Daniele, shaved
compressed melon, zeppole 18 (lf)

Insalata Caprese

Heirloom tomato, roasted stone fruit,
buffalo stracciatella, basil, basil oil,
roasted pumpkin seeds 22 (gf)

Le Polpette

Beef, veal & pork meatballs in tomato
sugo with grated grana padano 16

Tagliolini al Nero di Seppia

Housemade squid ink tagliolini,
spanner crab, yellow tomato sauce 29

Scottata di Agnello

Slow roasted lamb loin, smoked
eggplant, mint oil, rosemary jus,
pistachio crumb 30 (gf)

Tagliata ai Porcini

Silverfern sirloin with porcini
mushrooms, raddish, oregano and
watercress 31

i Contorni

Radicchio, shaved fennel, orange,
walnuts, balsamic dressing 15 (v)

Sauteed kale and cavolo nero, corn,
cacio e pepe 14

Charred broccolini, toasted almonds,
anchovy, garlic and almond dressing 14

i Dolci

Coconut and nutella Tiramisù 15

Bitter chocolate & hazelnut
mousse 12

Torta del Nonna
Baked custard and pinenuts tart, sour
cherry compote 15

Daily house made granita 12