

CICCHETTI

Whipped ricotta, truffle honey, crostini v	23
Meatballs, tomato sauce, basil	19
Squash blossom, goat cheese v	22
Prosciutto melone gf	24

APPETIZERS

Fried artichokes, cacio pepe v	18
Burrata, tomato, basil v, gf	22
Grilled octopus, lemon, capers, olives gf	28
Calamari fritti, lemon, chili, aioli	23
Veal tonnato, caper berries* gf	22

CARPACCIO & TARTARE

Beef tartare, black truffle, quail egg *	25
Ahi tuna tartare, avocado, chili, mint* gf	23
Hamachi crudo, citrus, avocado* gf	27

SALADS *chicken 13 / shrimp 13 / salmon* 13*

Endive, peach, arugula radicchio, ricotta salata gf, v	26
Chopped summer vegetables pb, gf	24
Tuscan kale avocado, apple, radish, seeds pb, gf	22
Butter lettuce, avocado, cherry tomato pb, gf	22

PLANT BASED

Avocado & chickpea dip, crudité pb, gf	22
Zucchini fritti, lemon aioli pb	20
Chilled tomato soup pb, gf	12
Vegan sausage pizza, mushroom, hemp aioli pb	28
Fusilli, kale pesto, chili, zucchini pangrattata pb	26
Whole cauliflower salmoriglio, lemon aioli pb, gf	23

PASTA

Brentwood corn tortelli, butter, sage	32
Spaghetti, Maine lobster, chili	56
Rigatoni beef bolognese	29
Cavatelli lamb ragu, pecorino	36
Agnolotti 'del plin', butter, sage	38

MAINS

Eggplant parmigiana, wild arugula v	25
Salmon, broccolini, Castelvetrano, pesto* gf	39
Branzino spinach, tomatoes, peppers, olives gf	49
Seared scallops, lemon & pea risotto gf	48
Halibut, summer squash, corn puree gf	55
Chicken paillard, tomato, arugula gf	34
Brick chicken, panzanella	39
Langoustine, pangrattata, lemon, thyme <i>choose a side order</i>	95
Dover sole, lemon-caper sauce gf	80
Veal chop Milanese, lemon, sage	70

PIATTO UNICO 26

Monday to Friday 11.30am - 4pm

SIDES

Sauteed spinach pb, gf	10
Roasted potatoes, rosemary pb, gf	12
Broccolini, chili, parmigiano gf, v	13
Eggplant caponata v	12

WOOD OVEN PIZZA

Buffalo mozzarella, tomato, basil v	26
Heirloom tomato, stracciatella, basil pesto v	26
Black truffle, zucchini blossom, goat cheese v	60
Spicy salami, mushroom, mozzarella	32

*A 20% service charge will be added to groups of six or more.

pb plant based | v vegetarian | gf gluten free

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.