

CICCHETTI

Avocado & chickpea dip, crudité pb, gf	24
Whipped ricotta, truffle honey, crostini v	23
Meatballs, tomato sauce, basil	19
Zucchini fritti, lemon aioli pb	20
Gnocchi romana, gorgonzola fonduta v	20
Squash blossom, goat cheese v	22
Prosciutto San Daniele, foccacia	24

PIATTO UNICO 30
Monday to Friday 11.30am - 4pm

APPETIZERS

Lentil soup gf, pb	14
Fried artichokes, cacio pepe v	18
Burrata, beets, avocado, aged balsamic v, gf	22
Grilled octopus, lemon, capers, olives gf	28
Calamari fritti, lemon, chili, aioli	23

CARPACCIO & TARTARE

Beef tartare, black truffle, quail egg *	25
Ahi tuna tartare, tomato, avocado, chili, mint* gf	23
Hamachi crudo, citrus, avocado* gf	27
Veal tonnato, caper berries* gf	24

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

Endive, citrus, arugula, radicchio ricotta salata gf, v	26
Chopped winter vegetables pb, gf	24
Tuscan kale, avocado, apple, radish, seeds pb, gf	22
Butter lettuce, avocado, basil pb, gf	22

pb plant based | **v** vegetarian | **gf** gluten free

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

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.

PASTA

Fusilli, kale pesto, chili, broccolini pangrattata pb	26
Ricotta & spinach tortelli, tomato sauce v	32
Spaghetti, Maine lobster, chili	58
Rigatoni beef bolognese	29
Cavatelli lamb ragu, pecorino, mint	36
Agnolotti 'del plin', chicken broth	38

MAINS

Whole cauliflower, salmoriglio, lemon aioli pb, gf	23
Eggplant parmigiana, wild arugula v	26
Salmon, broccolini, Castelvetrano, pesto* gf	39
Branzino, spinach, tomatoes, peppers, olives gf	52
Seared scallops, lemon risotto gf	48
Halibut, parsnip, brussels, kale 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	90
Petit filet, roasted potatoes, porcini sauce	61
Veal chop Milanese, lemon, sage	80

FIorentina STEAK 150
for two

WOOD OVEN PIZZA

Buffalo mozzarella, tomato, basil v	28
Black truffle, zucchini blossom, goat cheese v	60
Nduja sausage, broccoli rabe, mozzarella, calabrian chili	32
Vegan sausage, mushroom, hemp aioli pb	28
Spicy salami, mushroom, mozzarella	32

SIDES

Sauteed spinach pb, gf	14
Roasted potatoes, rosemary pb, gf	14
Broccolini, chili gf, v	14
Brussels & kale, caramelized onion pb	14