

CICCHETTI

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| Zucchini fritti, lemon aioli | 16 |
| Meatballs, tomato sauce, basil | 18 |
| Whipped ricotta, truffle honey, crostini v | 20 |
| Avocado & chickpea dip, crudité pb, gf | 20 |

APPETIZER

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|---|----|
| Lentil and kale soup pb | 12 |
| Burrata, tomato, basil v, gf | 19 |
| Calamari fritti, lemon, chili, aioli | 20 |
| Grilled octopus, lemon, capers, olives gf | 24 |

OPENING HOURS

Monday - Friday 11:30am - 12am
 Saturday 11am - 12am
 Sunday 11am - 11pm

CARPACCIO & TARTARE

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| Veal tonnato, caper berries *gf | 17 |
| Beef tartare, black truffle, quail egg * | 20 |
| Ahi tuna tartare, avocado, chili, mint *gf | 22 |

SALADS

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|---|----|
| Chopped vegetables pb, gf | 18 |
| Butter lettuce, sprouts, avocado, tomato pb, gf | 18 |
| Tuscan kale, avocado, apple, radish, seeds pb, gf | 20 |
| chicken / shrimp / salmon* | 11 |



WOOD OVEN PIZZA

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|--|----|
| Buffalo mozzarella, tomato, basil v | 22 |
| Spicy salami, mushroom, fontina | 28 |
| Vegan sausage, mushroom, hemp aioli pb | 28 |
| Prosciutto San Daniele, arugula, burrata | 30 |
| Black truffle, squash blossom, goat cheese v | 48 |

PASTA

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|---|----|
| Fusilli, kale pesto pb | 22 |
| Rigatoni Bolognese | 26 |
| Cavatelli lamb ragout, fava beans | 30 |
| Bucatini, cacio e pepe, black truffle v | 48 |
| Spaghetti, Maine lobster, chili | 49 |

WOOD & CHARCOAL

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|--|----|
| Whole cauliflower, salmoriglio, lemon aioli pb, gf | 20 |
| Eggplant parmigiana, wild arugula v | 22 |
| Chicken paillard, cherry tomatoes, arugula gf | 30 |
| Salmon, broccolini, Castelvetro, pesto* gf | 34 |
| Branzino, spinach, tomatoes, peppers, olives gf | 43 |
| Petit filet, roasted potatoes, mushroom gf | 54 |
| Dover sole, lemon-caper sauce gf | 68 |

SIDES

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|-----------------------------------|----|
| Arugula, cherry tomatoes pb, gf | 9 |
| Roasted potatoes, rosemary pb, gf | 10 |
| Sauteed spinach pb, gf | 10 |
| Broccolini, chili, parmigiano gf | 11 |

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 undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Gluten free bread, pasta and pizza available on request.

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