

CICCHETTI

Zucchini fritti, lemon aioli	14
Meatballs, tomato sauce, basil	16
Whipped ricotta, truffle honey, crostini <i>v</i>	18
Avocado & chickpea dip, crudité <i>pb, gf</i>	18

APPETIZER

Chilled tomato soup <i>pb, gf</i>	12
Calamari fritti, lemon, chili, aioli	18
Burrata, tomato, basil <i>v, gf</i>	19
Prosciutto, melon <i>gf</i>	22
Grilled octopus, lemon, capers, olives <i>gf</i>	24

OPENING HOURS

Monday & Tuesday 5pm - 12am
 Wednesday & Thursday 11:30am - 12am
 Friday & Saturday 11am - 12am
 Sunday 11am - 11pm

CARPACCIO & TARTARE

Veal tonnato, caper berries <i>*gf</i>	16
Beef tartare, black truffle, quail egg <i>*</i>	18
Ahi tuna tartare, avocado, chili, mint <i>*gf</i>	22

SALADS

Tuscan kale, avocado, apple, radish, seeds <i>pb, gf</i>	18
Chopped vegetables <i>pb, gf</i>	18
Butter lettuce, sprouts, avocado, tomato <i>pb, gf</i>	18
chicken / shrimp / salmon* 10	



WOOD OVEN PIZZA

Buffalo mozzarella, tomato, basil <i>v</i>	22
Spicy salami, mushroom, fontina	28
Vegan sausage, mushroom, hemp aioli <i>pb</i>	28
Prosciutto San Daniele, arugula, burrata	28
Black truffle, squash blossom, goat cheese <i>v</i>	45

PASTA

Fusilli, kale pesto <i>pb</i>	20
Rigatoni Bolognese	24
Cavatelli lamb ragout, fava beans	28
Bucatini, cacio e pepe, black truffle <i>v</i>	45
Spaghetti, Maine lobster, chili	46

WOOD & CHARCOAL

Whole cauliflower, salmoriglio, lemon aioli <i>pb, gf</i>	18
Eggplant parmigiana, wild arugula <i>v</i>	20
Chicken paillard, cherry tomatoes, arugula <i>gf</i>	30
Salmon, broccolini, Castelvetro, pesto* <i>gf</i>	34
Branzino, spinach, tomatoes, peppers, olives <i>gf</i>	40
Petit filet, roasted potatoes, mushroom	54
Dover sole, lemon-caper sauce	65

SIDES

Broccolini, chili, parmigiano	9
Roasted potatoes, rosemary <i>pb</i>	9
Sauteed spinach <i>pb, gf</i>	9
Arugula, cherry tomatoes <i>pb, gf</i>	9

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.