



ANTIPASTI

Spinach Salad with Lemon Honey Yogurt and Hazelnuts

18

Grilled Eggplant Rolls, Provolone Cheese, Spiced Honey and Pine Nuts

21

Crispy Calamari with Sumac and Sundried Tomato Aioli

21

House Roasted Iberico Pork Ham with Tonnato Sauce and Sicilian Capers

24

Tuna Tartare with Avocado, Apple and Cucumber

23

Prosciutto di Parma with Rucola and Parmigiano

25

Artisanal Burrata Cheese, Datterini Tomatoes, Apple Balsamic and Calabrian Oregano

29

Fennel and Grilled Pear Salad, Charred Spring Onions and Orange Salmoriglio

18

Antipasto Amò, Bocconcini, Sopressata, Eggplant Rolls, Baby Peppers, Banana Shallots and Apulian Olives

38

CLASSIC PIZZAS

Ciccio

Garlic, Oregano, Extra Virgin Olive Oil

15

Marinara

San Marzano Tomato, Garlic, Oregano

22

Bianca

Buffalo Mozzarella, Garlic, Oregano

24

Margherita DOP

Buffalo Mozzarella, San Marzano Tomato, Basil

25

Romana

Fior Di Latte Mozzarella, Anchovies, Capers, Tomato, Oregano

28

SIGNATURE PIZZAS

Made using the finest ingredients with natural leaven, semolina and extra virgin olive oil, the secret to our delicious doughy pizzas is the long, temperature-controlled leavening and our own aged mother starter.

Pancetta, Spicy Broccolini, Pumpkin and Smoked Mozzarella

28

Pork Sausage, Caramelized Onions, Potatoes and Buffalo Mozzarella

29

Stracciatella, Prosciutto, Rucola and Fig Vincotto

32

Mushrooms, Truffle, Mascarpone and Tuscan Pecorino

35

Roasted Delica Pumpkin, Wild Garlic Pesto, Rucola, Beluga Capers and Balsamico

24

PIZZA ADD-ONS

Parma Ham | Smoked Mozzarella

8

Pork Sausage | Salami | Spicy Salami | Pancetta | Anchovies | Mushrooms | Cherry Tomatoes |
Broccolini

6

HOMEMADE & ARTISANAL PASTAS

Hand Rolled Trofie Pasta, Purple Artichokes, Apulian Almond Pesto and Peperoncino

26

Fettuccine with Beef Shank, Mushrooms and Orange Salmoriglio

28

Tagliolini with Spicy Young Cuttlefish and Squid Ink

29

Linguine with Clams, Cherry Tomatoes and Orange

32

Roasted Potato Gnocchi, Porcini Mushrooms, Guanciale, Kale, Taleggio Cheese Fondue

33

Strozzapreti with Crab, Tomato and Mascarpone

32

Homemade Spaghetti Chitarra, Anchovy Colatura Butter, Smoked Ikura

35

MAINS & WOOD-FIRED GRILL

Suckling Pig Chops, Spicy Broccoletti and Amarena Sauce

32

Butter Roasted Spring Chicken with Truffle & Smoked Cheese Mash

35

Grilled Octopus, Lobster Bisque Fregola, Fava Beans and Cherry Tomatoes

38

Grilled Angus Beef Tagliata with Rucola and Parmigiano Salad

48

Lamb Chop Scottadito, Portobello Mushroom and Banana Shallots

48

Grilled Seabass with Fennel and Orange Salad

serves two

68

SALADS & SIDES

Homemade Rustic Bread

8

Sweet Corn with Guanciale and Smoked Paprika

9

Hand Cut Fries with Rosemary and Truffle Mayo

12

Cherry Tomatoes and Radish Salad with White Balsamic

12

Truffle & Smoked Cheese Mash

15

DESSERTS AND CHEESE

Gelato and Sorbets

9

Ricotta Cheese Castagnole with Moscato Sabayon

12

Chocolate Tart with Green Tea and Yuzu Meringue

12

Tiramisú

15

Italian Cheese Platter

22 SMALL / 38 LARGE