PANE HOME MADE BREAD, HOMEMADE SALTED BUTTER	10
FOCACCIA EVOO	11
BURRO E ACCIUGHE BREAD, HOMEMADE BUTTER, CANTABRICO ANCHOVY	8(EA)
OLIVE BOWL OF OLIVES	10
ZUCCHINE GRILLED ZUCCHINI, GOAT CHEESE, OLIVE CROUTONS, HERBES OIL	26
SPADA SWORDFISH SMOKED CARPACCIO, FERMENTED CABBAGE, CARAMELISED ALMONDS	29
MELANZANA SOUS VIDE EGGPLANT, PEANUT SAUCE, BASIL, CHILLI JAM	27
GAMBERI KING PRAWNS, ROCKMELON, CUCUMBER, PICKLED SHALLOTS, GARLIC AND CHILLI	31
PANCIA PORK BELLY, SOY AND GINGER GLAZE, CARROT, CUCUMBER, CHILLI, CABBAGE	29
LINGUINE KING PRAWNS, BISQUE, BAGNA CAUDA	42
TAGLIOLINI BURNT LEMON BUTTER, RAINBOW TROUT TARTARE, VONGOLE	40
RIGATONI TOMATO SAUCE, MARINATED CAPSICUMS, ROCKET OIL, GARLIC ALMONDS	38
PAPPARDELLE BEEF SHIN RAGU, PARMESAN	39
GNOCCHI POTATO GNOCCHI, ZUCCHINI SAUCE, MARINATED TUNA, BOTTARGA	45
RISOTTO CHEESE CARNAROLI RICE, YOLK AND PECORINO SAUCE, MARINATED ASPARAGUS	39
POLPO GRILLED OCTOPUS LEG, PUMPKIN AND GINGER PUREE, LARDO	41
GRIGLIATA MARKET FISH, KING PRAWN, SQUID, SUMMER GAZPACHO	46
WAGYU 300G MB 8-9 WAGYU THIN SKIRT MEDIUM RARE, POTATO AND LEEK CASSEROLE	50
TOFU RED LENTIL SIMIL TOFU, BROCCOLI, ARRABIATA SAUCE (TOMATO AND CHILLI)	36
CAVOLO CABBAGE, OIL, SALT, LEMON, PARMESAN	16
RUCOLA ROCKET, CHERRY TOMATO AND BALSAMIC GLAZE	16
ZUCCA COLD BAKED PUMPKIN, BLACK OLIVES, PARSLEY, HONEY DRESSING	18

10% SURCHARGE ON SUNDAY,15% SURCHARGE ON PUBLIC HOLIDAYS/ PLEASE NOTIFY THE STAFF OF ANY ALLERGY OR INTOLERANCE WHILE ORDERING.
CHANGES TO THE MENU ARE DISCRETIONAL TO THE CHEF AND CAN BE REFUSED .