

COCKTAILS

LA GIADA	16
<i>rhubarb, pink pepper corn infused dillon's rose gin, aperol, grapefruit, prosecco</i>	
GRANATO	16
<i>grey goose vodka, lime, grapefruit, house grenadine, orange bitters</i>	
SEASIDE MARIA	16
<i>grey goose vodka, seaside tomato, lemon juice, olive brine, peperoncini</i>	

BEVANDE beverages

BALADIN, SPUMA NERA	9
LA FIGLIA DI GIADA	10
<i>rhubarb, tonic water, grapefruit</i>	

CAFFÈTTERIA coffee bar

ESPRESSO	3
ESPRESSO MACCHIATO	3.5
CAFFÈ AMERICANO	3.5
DOPPIO ESPRESSO	4
CAPPUCCINO	4
LATTE	4.5
CAFFÈ MIELE	6.2
<i>espresso, milk, honey</i>	
TE E TISANE	5
<i>ask your server for our daily selection</i>	

DOLCE sweet

CASTAGNOLE	14
<i>mini italian doughnuts stuffed with dulce de leche crema</i>	
TIRAMISU	15
<i>chocolate, mascarpone, zabaglione, fresh espresso</i>	
PIZZELLE	15
<i>italian style waffles with white chocolate ganache, whipped cream, preserved abate pear, crema inglese</i>	
CREPELLE	18
<i>semolina pancakes pan fried in olive oil with flavours of cannoli, maple grappa</i>	

ASSAGGINI small bites

NODINI	8
<i>warm bread knots tossed with olive oil, rosemary and garlic</i>	
OLIVE CALDE	7
<i>warm marinated bariole olives</i>	
PAGNOTTA	8
<i>italian country bread, terre di san mauro olive oil</i>	
CROSTINI E BURRATA	12
<i>toasted ciabatta with burrata cheese, organic olive oil and trout roe</i>	

PIATTI FREDDI cold plates

OSTRICHE	per piece 6
<i>seasonal warm oysters, burnt rosemary and garlic infused duck fat, trout roe</i>	
INSALATA FRIULANA	32
<i>radicchio di tardivo i.g.p. and prosciutto di san daniele salad, stracchino cheese fonduta, haskap berries, pickled cipollini</i>	
TONNO ALLA PUTTANESCA	32
<i>raw albacore tuna, cherry tomatoes, bariole olives, white anchovy, caper</i>	
BRANZINO	59
<i>raw sea bass from cyprus carved table side, finished with prosecco & lemon - whole fish</i>	
CAVIALE	160
<i>28g siberian sturgeon, farinate, stracciatella, cured hen's egg yolk, terre di san mauro olive oil</i>	

SALATO savory

UOVA CACIO E PEPE	19
<i>poached duck eggs on ciabatta with pecorino fonduta, black pepper, roasted cherry tomatoes</i>	
FARINATA	19
<i>genovese chickpea crepe with peperonata, taleggio cheese & hen's eggs</i>	
FARINATA AL TARTUFO NERO	22
<i>genovese chickpea crepe with stracciatella cheese, hen's eggs, black truffles from umbria</i>	
SPAGHETTI ALLA CARBONARA	22
<i>spaghetti rummo from benevento with pancetta, pecorino romano, hen's egg yolk, black pepper</i>	
BOMBOLONE	24
<i>italian doughnut egg benedict, roasted kunan farm porchetta, salsa verde, mascarpone, pickled green tomato</i>	
BRODO E FUNGHI	22
<i>thyme infused broth, seasonal mushrooms, poached hen's egg, thyme, terre di san mauro olive oil</i>	
STRAPAZZATE	24
<i>pulled mixed variety farm eggs with truffle stracciatella cheese, black truffle, ciabatta</i>	
FRICO	24
<i>hen's egg, salsa verde and fontina wrapped in crisp potato, prosciutto di san Daniele, radicchio castel franco</i>	
FREGOLA	32
<i>hand-made sardinian pastina with clams, brodo di mare, 'nduja & poached eggs</i>	
BIGOLI	24
<i>bronze die-extruded duck egg pasta with duck offal ragu, venetian spices, mascarpone & basil</i>	

PIZZE pizza

AL POMODORO	BIANCA		
<i>tomato</i>	<i>white</i>		
CAPONATA	22	PORCHETTA	24
<i>preserved tomato, winter vegetables, marsala-soaked sultana raisins, peperoncini, wildflower honey</i>		<i>roasted kunan farm porchetta, mascarpone, salsa verde, pickled green tomato</i>	
SCAMORZA	24	SALSICCINE	26
<i>smoked mozzarella, salumi di buca, peperoncini, roasted scallions</i>		<i>cured spicy pork sausage, virgin mozzarella, casarecce olives, testun di barolo</i>	
PEPPERONI DI TONNO	26	FUNGHI	32
<i>preserved tomato, smoked virgin mozzarella, tuna pepperoni</i>		<i>seasonal mushrooms, mascarpone, gorgonzola, marjoram</i>	
BURRATA	29	TARTUFO NERO	55
<i>burrata cheese, basil, terre di san mauro olive oil - add black truffles from umbria additional \$26</i>		<i>taleggio cheese, duck egg yolk, black truffles from umbria</i>	