

COCKTAILS

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

BEVANDE beverages

SPREMUTA D'ARANCIA O POMPELMO <i>fresh squeezed orange or grapefruit</i>	5.5
ACQUA FRIZZANTE O NATURALE <i>sparkling or natural water</i>	7.5
LA FIGLIA DI GIADA <i>rhubarb, tonic water, grapefruit</i>	10

CAFFÉTTERIA coffee bar

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

DOLCE sweet

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

ASSAGGINI small bites

NODINI <i>warm bread knots tossed with olive oil, rosemary and garlic</i>	8
OLIVE CALDE <i>warm marinated bariole olives</i>	7
PAGNOTTA <i>italian country bread, terre di san mauro olive oil</i>	8
CROSTINI E BURRATA <i>toasted ciabatta with burrata cheese, organic olive oil and trout roe</i>	12
FARINATA AL TARTUFO NERO <i>genovese chickpea crepe with stracciatelle cheese, brown butter, black truffles from umbria</i>	20

PIATTI FREDDI cold plates

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

SALATO savory

UOVA CACIO E PEPE <i>poached duck eggs on ciabatta with pecorino fonduta, black pepper, roasted cherry tomatoes</i>	19
FARINATA <i>genovese chickpea crepe with peperonata, taleggio cheese & hen's eggs</i>	19
SPAGHETTI ALLA CARBONARA <i>spaghetti rummo from benevento with guanciale, pecorino romano, hen's egg yolk, black pepper</i>	22
BOMBOLONE <i>italian doughnut egg benedict, roasted kunan farm porchetta, salsa verde, mascarpone, pickled green tomato</i>	24
BRODO E FUNGHI <i>roasted bone marrow broth, seasonal mushrooms, poached hen's egg, savory, terre di san mauro olive oil</i>	22
STRAPAZZATE <i>pulled mixed variety farm eggs with truffle stracciatella cheese, black truffle, ciabatta</i>	24
FRICO <i>hen's egg, salsa verde and fontina wrapped in crisp potato, prosciutto di san Daniele, arugula</i>	24
FREGOLA <i>hand made sardinian pastina with clams, brodo fritto, 'nduja & poached eggs</i>	32
CANESTRI <i>bison and pork sausage, seasonal mushrooms, ragu bianco, preserved lemon, goat fresco</i>	36
BIGOLI <i>bronze die-extruded duck egg pasta with duck offal ragu, venetian spices, mascarpone & basil</i>	24

PIZZE pizza

AL POMODORO <i>tomato</i>	BIANCA <i>white</i>	
CAPONATA <i>preserved tomato, winter vegetables, marsala-soaked sultana raisins, peperoncini, wildflower honey</i>	22	PORCHETTA <i>roasted kunan farm porchetta, mascarpone, salsa verde, pickled green tomato</i> 24
SCAMORZA <i>smoked mozzarella, pork & bison sausage, peperoncini, green garlic</i>	24	SALSICCINE <i>cured spicy pork sausage, virgin mozzarella, bariole olives, drunken buffalo cheese</i> 26
PEPPERONI DI TONNO <i>preserved tomato, smoked virgin mozzarella, tuna pepperoni</i>	26	FUNGHI <i>seasonal mushrooms, mascarpone, gorgonzola, marjoram</i> 32
BURRATA <i>burrata cheese, basil, terre di san mauro olive oil - add black truffles from umbria additional \$36</i>	29	TARTUFO NERO <i>taleggio cheese, duck egg yolk, black truffles from umbria</i> 65