

COCKTAILS

LA CONTADINA <i>tromba teguila, luxardo maraschino, strega, maple, lemon</i>	16
SEASIDE MARIA <i>grey goose vodka, seaside tomato, lemon juice, olive brine, peperoncini</i>	16
LA GIADA <i>pink peppercorn infused dillion's rose gin, rhubarb, aperol, prosecco, grapefriut</i>	16
SPRITZ DI PRIMAVERA <i>sweet pea, orange bitters, prosecco, soda</i>	17

BEVANDE

beverages

SPREMITA D'ARANCIA O POMPELMO <i>fresh squeezed orange or grapefruit</i>	5.5
ACQUA FRIZZANTE O NATURALE <i>sparkling or natural water</i>	6.5
LA FIGLIA DI GIADA <i>rhubarb, wild rose, tonic water, grapefruit</i>	10

CAFFÉTTERIA

specialty coffee and tea

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

PASTICCERIA <i>a tasting of pastries ~ for 2 or more ~</i>	19
CASTAGNOLE <i>mini italian doughnuts stuffed with dulce de leche crema</i>	9
PIZZELLE <i>crisp abruzzese waffles, chestnut ganache, whipped cream, preserved apple, crema inglese</i>	14
STRUDEL DI FRAGOLA <i>strawberry and rhubarb strudel, pine nut frangipane and vanilla anglaise</i>	18
CRESPELLE <i>semolina pancakes pan fried in olive oil with flavours of cannoli and maple grappa</i>	16

ASSAGGINI

small bites

NODINI <i>warm bread knots tossed with olive oil, rosemary and garlic</i>	6
OLIVE CALDE <i>warm marinated bariole olives</i>	6
PAGNOTTA <i>italian country bread and bone marrow brodo for dipping</i>	9
CROSTINI E BURRATA <i>toasted ciabatta with burrata cheese, organic olive oil and whitefish roe</i>	10
CROSTINI AL TARTUFO NERO <i>toasted ciabatta with black truffle, cured yolk and parmigiano</i>	19

PIATTI FREDDI

cold plates

OSTRICHE <i>seasonal oysters, cucumber, fennel, garlic, whitefish caviar ~ by the piece</i>	6
INSALATA DI SEDANO <i>celery, fennel, rhubarb, asparagus and orange salad, colatura di alici, goat yogurt, scallop roe bottarga</i>	16
TONNO ALLA PUTTANESCA <i>raw albacore tuna, cherry tomatoes, bariole olives, white anchovy, caper, 40 year red wine vinegar</i>	26
BRANZINO <i>raw cyprian sea bass carved table side, finished with prosecco and lemon (whole fish)</i>	49
CAVIALE <i>30g white sturgeon caviar, farinate, stracciatella, cured hen's egg yolk, lobster bottarga, terre di san mauro olive oil</i>	200

SALATO

savory

FARINATA <i>genovese chickpea crepe with peperonata, taleggio cheese and hen's eggs</i>	18		
UOVA CACIO E PEPE <i>poached duck eggs on ciabatta with pecorino fonduta, black pepper and roasted cherry tomatoes</i>	18		
BUCATINI ALLA CARBONARA <i>fresh extruded pasta with guanciale, pecorino crotonese, hen's egg yolk and black pepper</i>	19		
BIGOLI <i>bronze die-extruded duck egg pasta, duck offal ragu, venetian spices, mascarpone, basil</i>	21		
STRAPAZZATE <i>pulled mixed variety farm eggs with stracciatella cheese, black truffle and ciabatta</i>	22		
CASARECCE <i>waterfowl spiced dorset lamb ragu, preserved lemon, peperoncini, pecorino toscano, thyme</i>	34		
FREGOLA <i>hand made sardinian pastina with clams, brodo fritto, n'duja and poached eggs</i>	32		
PORCINI <i>wild porcini, ragu bianco, rosemary, whey butter, 40 year aged red wine vinegar</i>	36		
AGNELLO <i>grilled dorset lamb sausage, asparagus, seasonal mushrooms and legume, pecorino toscano, mint and poached eggs</i>	38		
PIZZE POMODORO <i>tomato</i>		PIZZE BIANCHE <i>white</i>	
SCAMORZA <i>smoked mozzarella, salumi di buca, peperoncini, roasted scallions</i>	20	SALSICCINE <i>cured spicy pork sausage, virgin mozzarella, bariole olives, testun di barolo cheese</i>	24
PEPPERONI DI TONNO <i>smoked virgin mozzarella, tuna pepperoni</i>	21	FUNGHI <i>seasonal mushroom, mascarpone, gorgonzola, marjoram</i>	28
BURRATA <i>burrata cheese, basil, terre di san mauro olive oil ~ add black truffles from molise \$31</i>	24	SALSICCIA DI AGNELLO <i>virgin mozzarella, lamb sausage, waterfowl spices, rosemary, mint, pecorino toscano</i>	29
POLIPO E 'NDUJA <i>braised octopus, black casarecce olives, pork n'duja</i>	26	PRIMIZIE <i>goat cheese, grand trunk cheese, fiddle heads, green onions, grilled green asparagus, morel mushrooms</i>	34