

Non c'è  
trippa  
pe gatti

# MARZO MMXXVI

<b>Sourdough &amp; Focaccia</b> Green Gold olive oil	8
<b>Marinated Olives</b> castelveltrano	10
<b>Arancino</b> tomato, 'nduja & basil	6
<b>Trippa Fritta</b> Pecorino & pepper	8
<b>Greens</b> lemon vinaigrette & Pecorino Romano	15
<b>Carciofi</b> grilled artichokes & salsa cavour	15
<b>Endives</b> gorgonzola, hazelnut & apricot	17
<b>Rapini</b> lemon, chili & Pecorino Romano	15
<b>Prosciutto e Radice</b> beet, parsnip, carrot, apple & mustard vin	18
<b>Burrata</b> added to any antipasto	15
<b>Carne Crudo</b> beef, egg, chillies & focaccia	25
<b>Pesce Crudo</b> tuna, hamachi, fennel, anchovy & zabaione	28
<b>Chicken Liver Mousse</b> frutta cotta & toast	17
<b>Fave e Ciccoria</b> fava bean, dandelion & Pecorino	15
<b>Spaghetti Cacio e Pepe</b> black pepper & Pecorino Romano	25
<b>Bucatini all'Amatriciana</b> tomato, guanciale, chili & Pecorino Romano	27
<b>Linguine</b> shrimp, chillies & breadcrumbs	31
<b>Tagliatelle Rigaglie</b> chicken offal ragu & bechamel	26
<b>Rigatoni</b> octopus-nduja ragu & basil	30
<b>Paccheri alla Vaccinara</b> oxtail, celery, pine nuts & raisins	33
<b>Gnocchi Pomodoro</b> tomato, chili, garlic & smoked ricotta	22
<b>Agnolotti ai Funghi</b> lemon-ricotta, wild mushrooms & Parmigiano	30
substitute house-made gluten-free pasta	7
add 2g black truffle	12
<b>Porchetta</b> navy beans & mostarda	35
<b>Vitello Saltimbocca</b> milk-fed veal, prosciutto & lemon	42
<b>Branzino</b> sea bass & tomato-nut ragu	45
<b>Striploin</b> 12oz & Abandoned Grove Olive Oil	85

\*all secondi are served with a green salad

Sunday - Wednesday 5-10pm  
Thursday - Saturday 5-11pm