



Sourdough & Focaccia	Green Gold olive oil	8
Marinated Olives	castelveltrano	10
Arancino	tomato, 'nduja & basil	6
Trippa Fritta	Pecorino & pepper	8
Greens	lemon vinaigrette & Pecorino Romano	15
Carciofi	grilled artichokes & salsa cavour	15
Endives	gorgonzola, hazelnut & apricot	17
Rapini	lemon, chili & Pecorino Romano	15
Cavolo e Radicchio	cabbage, olive, almond, kumquat, & chili	17
Burrata	added to any antipasto	15
Agnello Carpaccio	lamb, mushroom, tonnato & pine-nut	22
Pesce Crudo	orata, kiwi, orange & sea buckthorn	25
Chicken Liver Mousse	frutta cotta & toast	17
Fave e Ciccoria	fava bean, dandelion & Pecorino	15
Spaghetti Cacio e Pepe	black pepper & Pecorino Romano	25
Bucatini all'Amatriciana	tomato, guanciale, chili & Pecorino Romano	27
Linguine	shrimp, chillies & breadcrumbs	31
Tagliatelle Rigaglie	chicken offal ragu & bechamel	26
Rigatoni	pork & chestnut ragu & truffles	28
Paccheri alla Vaccinara	oxtail, celery, pine nuts & raisins	33
Gnocchi Pomodoro	tomato, chili, garlic & smoked ricotta	22
Agnolotti ai Funghi	lemon-ricotta, wild mushrooms & Parmigiano	30
	substitute house-made gluten-free pasta	7
	add 2g black truffle	12
Porchetta	navy beans & mostarda	35
Vitello Saltimbocca	milk-fed veal, prosciutto & lemon	42
Merluzzo Nero	black cod, fennel, salsa verde & zabaione di vermut	30
Striploin	12oz & Abandoned Grove Olive Oil	85
	all secondi are served with a green salad	

Sous Chef Mike Schilling,
Jr. Sous' Shirley Vong