

LUGLIO MMXXVI



Sourdough & Focaccia	Green Gold olive oil	8
Marinated Olives	castelveltrano	10
Arancino	tomato, 'nduja & basil	6
Meloni	cantaloupe, watermelon, strawberry, chili oil & prosciutto	17
Greens	lemon vinaigrette & Pecorino Romano	15
Carciofi	grilled artichokes & salsa cavour	15
Funghi e Porri	king oyster, porcini, leeks & taleggio	19
Fave e Ciccoria	fava bean, dandelion & Pecorino	15
Rapini	lemon, chili & Pecorino Romano	15
Burrata	added to any antipasto	15
Carpaccio	duck breast, orange, blueberries & pine-nut	20
Pesce Crudo	scallops, olives & strawberry	25
Chicken Liver Mousse	frutta cotta & toast	17
Spaghetti Cacio e Pepe	black pepper & Pecorino Romano	25
Bucatini all'Amatriciana	tomato, guanciale, chili & Pecorino Romano	27
Linguine	shrimp, chillies & breadcrumbs	31
Tagliatelle	lamb, mint & peas	32
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
Coppa	8oz pork-collar steak, zucchini, celery & chillies	32
Merluzzo Nero	5oz black cod, fennel, salsa verde & zabaione di vermut	30
Striploin	12oz & Abandoned Grove Olive Oil	85
	all secondi are served with a green salad	

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

Non c'è
trippa
pe gatti