

antipasti – starter

**Melon Salad 15**  
compressed melon, pickled and spiced rind,  
whipped ricotta, pea greens, spiced crispy peas,  
black sesame crema

**Crudo 17**  
peppercorn crusted tuna, herb jus, lemon,  
cucumber, basil, basil seed, smoked caviar

**Carpaccio 17**  
fennel, garlic, spiced crumble, tomato, mozza

**Artichoke 14**  
whipped ricotta, crispy fried artichoke,  
lemon vinaigrette

**Greens 15**  
organic local greens, white anchovies,  
summer vegetables, pecorino

secondi – main

**Sablefish 30**  
candied and lightly smoked, barley 'risotto',  
cauliflower, kale

**Chicken 29**  
roulade of chicken thigh, roast breast, spinach,  
lemon, wild mushroom crema

**Beef 28**  
marinated hangar steak, pesto, carrot, caraway jus

primi – pasta

**Linguine Aglio Olio e Pepperoncino 14**  
house made pancetta, peppers, parsley,  
white wine

**Spaghetti alla Norma 16**  
eggplant, san marzano tomato, basil, chilis,  
ricotta salata

**Bolognese 18**  
classic meat ragu of beef and pork, tomato,  
cream, white wine

**Caramelle 20**  
fior di latte mozzarella, spinach pasta,  
san marzano tomato

**Carbonara 16**  
gemeli, egg yolk, black pepper,  
house made pancetta

dolci – dessert

**Panna Cotta 12**  
pistachio and lemon

**Lemon Cake 12**  
lemon sherbet, hazelnut crumble

[gf] = gluten-free option available +\$2  
a gratuity of 18% will be added to groups of 6 or more