



12 to 9pm, Daily

ANTIPASTI

Bread 6

house baked bread, extra virgin olive oil, balsamic vinegar

Olives 7

marinated olives, lemon and herbs

Piatto di Salumi 24

curated selection of house made, local and imported salumi, served with fresh bread and giardiniera

Kale Caesar 15

anchovy and garlic dressing, croutons, parmesan cheese, extra virgin olive oil, fresh lemon

Burrata 19

Italian burrata, cauliflower puree, roasted and pickled cauliflower, gremolata, chili and lemon

PASTA

Tortellini 22

veal and kale stuffed pasta, veal jus, parmesan

Ricotta Ravioli 22

house made ricotta and parmesan stuffing, brown butter, sage

Bolognese ^[gf] 22

fresh tagliatelle pasta, classic beef and pork ragu, parmesan

Orecchiette Cime de Rapa ^[gf] 19

broccolini, butter, parmesan, chili and garlic

Pappardelle with Duck ^[gf] 21

duck ragu, sage, parsley, parmesan

DESSERT

Chocolate 12

rich chocolate torte, toasted marshmallow, caramel, chocolate soil

Limone 11

limoncello and olive oil chiffon, vanilla crumble, lemon chantilly cream, tahitian vanilla

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