

CICCHETTI & APPETIZERS

- Fried olives, mortadella, provolone 5
- Meatballs, tomato sauce, basil 9
- Pea soup, mint oil *vg* 9
- Burrata, tomato, avocado, basil *v* 13
- Vitello tonnato, caper berries 14
- Calamari fritti & Padró peppers, lemon aioli 14

CARPACCIO & TARTARE

- Beef carpaccio, Venetian dressing, parmigiano 15
- Yellowtail carpaccio, shallots, dried tomato 16
- Tuna tartare, avocado, chilli & mint 18

PASTA & RISOTTO

- Garganelli bolognese 15
- Tonnarelli, cacio e pepe *v* 16
- Risotto, asparagus, pea, fava, goat cheese *v* 18
- Tagliolini, vongole, artichoke, sea urchin 22
- Agnolotti del plin, black truffle 26
- Spaghetti lobster, tomato, chilli, basil 32

SALADS

- Little gem, cherry tomatoes, basil, avocado *vg* 12
- Baby spinach, asparagus, pea, fava, goat cheese *v* 13
- Chicken, kale, fennel, pear, ricotta salata 14

MENU DEL GIORNO

2 courses, 16 | 3 courses, 19
Includes espresso

STARTER

- Leek & potato soup, rosemary oil *vg*
- Pizzetta speck, pear, gorgonzola
- Endive, beetroot, stracciatella salad *v*
- Mackerel tartare, dried tomatoes, spring onions 2

MAIN

- Tagliatelle, mussels, cherry tomatoes, chilli, parsley
- Frittata, asparagus & goat cheese *v*
- Mackerel, asparagus, watercress, salsa verde
- Grilled Rib eye, sautéed spinach +4

DOLCI

- Tiramisu
- Vanilla gelato "Affogato"
- "Tartelletta" mascarpone & Amarena

PIZZETTA & PIZZA

- Buffalo mozzarella, tomato, basil *v* 8/15
- Artichoke, pancetta, ricotta, mint 9/16
- Prosciutto San Daniele, rocket, burrata 10/18
- Black truffle, spring onions, goat cheese *v* 14/26

WOOD & CHARCOAL

- Chicken paillard, caponata, aged balsamic 17
- Sea bass, clams, tomato "guazzetto" 25
- Beef fillet, white asparagus, spinach 28
- Veal milanese, sage, lemon, salt 30
- Sole, swisschard, lemon butter, capers 30

Please let us know if you have any allergies or dietary requirements, our dishes are made here and may contain trace ingredients

v- vegetarian *vg*-vegan