

LUNCH

ANTIPASTI

CAPRESE	oven-baked cherry tomatoes, stracciatella, aceto balsamico, basil, focaccia crumbs	28
INVOLTINI DI MELANZANE (V)	eggplant, basil, mozzarella, garlic, marinara sauce, parmigiano	18
AGNELLO	denver lamb ribs, english peas, mint, lemon, juniper sauce	18
INSALATA DI BABY ROMAINE (V)	baby romaine lettuce, buffalo mozzarella, dill, cucumber, garlic yogurt dressing	18
GAMBERI ALLA GRIGLIA	grilled crayfish, fennel pollen, aleppo chilli, lemon caper butter	MP
PESTO ARANCINI (V)	fried risotto balls, pesto, parmigiano, fontina, cacio e pepe fondue	16
ASPARAGI ALLÁ GRIGLIA (V)	grilled asparagus, tarragon salsa verde, lemon, pine nuts	18

PRIMI

RIGATONI ALL'AMATRICIANA	guanciale, onions, white wine, spicy tomato sauce	32
SPAGHETTI AL BURRO, LIMONE E ACCIUGHE	lemon, butter, anchovies, breadcrumbs	28
LINGUINE ALLE VONGOLE	clams, leeks, chilli, chives, garlic butter	32
TRENETTE AL PESTO (V)	basil, parsley, pine nuts, parmigiano reggiano, lemon	29
REGINETTE ALLO STRACOTTO	braised beef cheek, soffritto, tomatoes, garlic, red wine, pecorino	32
FUSILLI NERO CON POLPO ALLA LUCIANA	octopus, tomatoes, peperoncino, garlic, white wine, shellfish broth	28

SECONDI

COSTATA DI MANZO	black angus steak (150gm), caramelised onions, aceto balsamico, green peppercorn sauce	42
CERNIA ALLE VONGOLE	pan-roasted red snapper, clams, garlic, chilli flakes, saffron tomato sauce	38
POLLO ALLA GRIGLIA	grilled spring chicken, truffle chicken jus	34

DOLCI

TORTA ALL'OLIO DI OLIVA	evoo gelato, candied fennel, mascarpone mousse	16
ARTICHOKE TIRAMISU	smoked artichoke & mascarpone mousse, savoiardi sponge, cacao tuile, creme de cacao	16
CANNOLI	stracciatella gelato, pistacchio verde di bronte, candied orange peel	16
ZEPPOLE E RICOTTA	fried ricotta doughnuts, ricotta cream, candied orange, cinnamon honey	16



Forma