

BRUNCH MENU ⁺

House Focaccia with extra virgin olive oil	9
Marinated Itriane Olives herbs, citrus, chili	8
Crostone whipped ricotta, raw honey, lemon, mountain herbs	21
Pain Perdu french toast, milk cream, seasonal fruit	21
Poached Egg asparagus, Parmigiano Reggiano cream	23
Avocado Toast crispy and pickled onions, seasonal salad (add egg +2\$)	21
Burrata semidried cherry tomatoes	27
Focaccia Caprese buffalo mozzarella, tomato, basil	24
Tuna Crudo ginger mayo, spicy herb oil, green apple, celery ¹⁻²	29
Salumi and Cheese Board (cheese board only 30\$)	34

PRIMI *Fresh pasta made in-house daily*

Tagliatelle Bolognese traditional ragù, 24-month Parmigiano Reggiano	32
Gnocchi Sorrentina San Marzano tomato sauce, mozzarella	27
Pappardelle mushroom ragout, porcini and jus	30

SECONDI

New York Strip 14oz onion jus, senape sauce, chimichurri, grilled seasonal vegetable ¹	60
Branzino alla Ligure olives, pine nuts, parsley, lemon, wild herb salad ¹⁻²	47

LE VERDURE

Castelfranco Radicchio salad, parmigiano reggiano, toasted almonds, citrus vinaigrette	25
Tomato Gazpacho Peaches, Cucumbers, Olives, Basil ²⁻³	23
Fried Shishito Peppers Lime, Spicy Mayo ¹⁻²⁻³	18

DOLCI

Traditional Tiramisù	14
Olive Oil Cake cocoa, maldon salt, semi-whipped cream	14
Whipped Ricotta peaches, almond crumble ¹	14
Sorbetto passion fruit / mango ¹⁻²	14