

DINNER MENU ⁺

House Focaccia with extra virgin olive oil	9
Marinated Itriane Olives herbs, citrus, chili	8

ANTIPASTI

Burrata semidried cherry tomatoes	27
Traditional Meatballs tomato sauce, ricotta cheese	27
Tuna Crudo ginger mayo, spicy herb oil, green apple, celery ¹⁻²	29
Grilled Pepper tonnato sauce, mint ¹⁻²	23
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
Cavatelli San Marzano tomato sauce, basil, ricotta cheese	26
Tortelli ricotta and spinach, tomato, black kale, lemon	31
Pappardelle mushroom ragout, porcini and jus	30
Ravioli stracciatella, butter, preserved lemon	29

Ask your server for Gluten-Free options

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
Fried Brussels Sprouts balsamic reduction, pomegranate ¹⁻²⁻³	19
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	11