

assaggini

cacio e pepe whipped ricotta, olives + crostini	v	11
oysters, blood orange gazpacho, per piece	gf,df	5.50
taleggio + baby pickled fig arancino, per piece	v	7
baked meatballs, parmesan fondue + croutons, 3 piece		17

antipasti

seabream carpaccio, smoked rhubarb, salted strawberries + fennel pollen	gf,df	24
buffalo milk burrata, onion butterscotch, charred leek + nashi pear	v,gf	22
fried calamari, cos hearts, lemon avocado puree + salmoriglio	df,gf	28

secondi

cavatelli, rabbit ragusano, capers + olives		35
ricotta gnocchi, duck, mortadella + marsala	gf	36
tortellini in celeriac brodo + foraged mushrooms	v	35
pan-fried red gurnard, pomegranate + orange pesto, bottarga	gf,df	47
slow cooked beef cheeks, roasted cauliflower + chestnuts	gf	45

insalate & verdure

rocket, pear + parmesan salad	v,gf	12
broccoli, lemon, olive oil	v,gf,df	14
fries + herb salt	v,gf,df	11

dolci

tiramisu al pentola	v	19
panino in un bicchiere sundae	v	18
poached pear + lambrusco jelly	v,gf,df	18
banoffee pie cannolo	v	7
gelato, 3 scoops	v,gf	16
cheese of the day + condiments		17
sicilian candy olives (sweet marzipan for your coffee)	v,gf,df	7
affogato	gf	15
	add liqueur	+8

ask about coffee, tea, amari + liquori

can't decide? let us take care of it, start to finish, with our sharing-style chef's menu
84pp
includes antipasti, pasta, main, side and dessert
add an alcoholic beverage match + 65pp

v = vegetarian, gf = gluten free, df = dairy free. please still advise your waiter of any allergies. Please advise your waiter of any dietary requirements, preferences, or allergies. Whilst we do our best to ensure our guests safety, we cannot guarantee that any item will be free from cross contamination.