



INSALATE

Butter Lettuce
with hazelnuts, bacon, egg & Gorgonzola Dolce 25

Red Endive, Fennel & Parmigiano Reggiano
with anchovy date dressing 23

Smoked Sea Trout Salad
with wax beans, jalapeño & toasted almonds 23

ANTIPASTI

Burrata from Puglia
with leeks & fett'unta 45

Caprese of Bufala Mozzarella,
vine ripened tomatoes & basil pesto 28

Bufala Mozzarella
with Prosciutto di Parma 30

BRUSCHETTE

Ricotta
with braised artichokes, pine nuts, currants & mint pesto 24

Burrata
with bacon, marinated escarole & caramelized shallots 25

Ricotta
with radicchio, spiced walnuts, honey & fried rosemary 24

SECONDI

Grilled Vegetable Panino alla Puglia
with burrata, & herbed aioli 30

Italian BLT
with pancetta, rucola, vine ripened tomato & basil aioli 30

Porchetta Panino
with arugula & salsa verde
30

Crispy Duck Leg with Farro 35

Pan Roasted Wagyu Tagliata
with olive oil fried egg & salsa verde 35

Sea Trout
with Umbrian lentils & red cabbage sottocetto 38

Soft Scrambled Eggs
with shaved winter truffles & crème fraiche 48

Eggs and Polpette
with fresh ricotta and meatballs 32

Baked Eggs Florentine 25

SIDE DISHES

Fried potatoes with rosemary 14

Bacon 8

PASTA

Garganelli with ragù Bolognese 24

Cavatelli di Grano Arso with pumpkin & smoked butter 22

Corzetti Stampati with eggplant, olives & ricotta 23

Rotolo ricotta, spinach & tomato 24

Orecchiette with sausage & Swiss chard 25

Farfalle with wild mushrooms, asparagus & walnut 23

Tagliatelle with oxtail ragù 26

Maltagliati with duck ragù 24

Spaghetti alla Carbonara 25

Tortellini in brodo 23

DOLCI

Melon Sorbetto
with orange blossom crema & Sicilian pistachio 19

Torta Della Nonna
with chestnut honey & pine nuts 17

Affogato
vanilla gelato & almond biscotti 15

Gelati / Sorbeti 16