



SPRING

ANTIPASTI

PEEKYTOE CRAB CROSTINI, smashed peas, avocado	14
EGGPLANT CAPONATA CROSTINI, mozzarella di bufala	10
YELLOWTAIL, grated lime, orange confit, sea salt	15
BURRATA, fava, peas, spring onion vinaigrette, mint	16
SAN DANIELE PROSCIUTTO, dried cherry mostarda, sheep's milk ricotta	15
SPLICED TUNA CRUDO, meyer lemon yogurt, charred broccoli sprouts	16
VEAL & MORTADELLA MEATBALLS, pomodoro sauce, garlic-parsley focaccia	17
ESCAROLE SALAD, trevisano, castelfranco, sherry vinaigrette	13
STEAMED WHITE ASPARAGUS, farm egg, morels, spring onions	18
KALE CAVOLO NERO SALAD, radicchio, fennel, lemon-thyme, pignoli pangritata ..	12
GRILLED OCTOPUS, crushed fingerling potatoes, capers, pickled celery	15

PIE

SOPPRESSATA PICCANTE, tomato, mozzarella, sicilian oregano	15
WHITE MUSHROOM, truffle paste, fontina, taleggio, sage	18
VONGOLE, clams, garlic-ramp butter, guanciale, oregano, lemon	16
ZUCCHINI & RICOTTA, onion, tomato, basil pesto, pecorino	15

PIATTI DEL GIORNO

our featured lunch items

LOCH DUART SALMON & AVOCADO, mâche salad, charred kale, lemon oil	24
ROASTED CHICKEN & TUSCAN KALE, pecorino, lemon vinaigrette	23
PROSCIUTTO & ARTICHOKE SANDWICH, mortadella, olive, arugula, mint .	18
OMELETTE SOUFFLÉ CACIO E PEPE, rucola salad, lemon-garlic olive oil	16

PASTA

PIPE RIGATE, veal shoulder bolognese, parmesan	23
SAFFRON STRACCI, scallops, lobster, crab, shrimp	29
TORTIGLIONI, spicy sausage, bitter greens, pignoli, pecorino sardo	22

MAIN

BRANZINO, fennel, olives, shelling beans, salsa verde, lemon broth	27
BLACKENED SCALLOPS, white asparagus, ramp-sherry vinaigrette, ricotta	27
SKIRT STEAK, cecci, eggplant, shishitos, pecorino sardo	30
WOOD OVEN ROASTED CHICKEN, charred broccoli rabe, preserved lemon	26

SIDE

charred cauliflower, capers, pecorino	9
roasted carrots, pistachio, ricotta	9
sugar snap peas, cacio e pepe	7
marble potatoes, pecorino, rosemary	10