

Thursday, April 20th

“Food, in the end, in our own tradition, is something holy.
It’s not about nutrients and calories. It’s about
sharing. It’s about honesty. It’s about identity.”

Louise Fresco

Carrot Soup,
with turmeric yogurt
cup 7 bowl 9 add bread 2

Roasted Asparagus, charred onion cream, crispy shallot,
spicy cabbage, coriander, pickled quail egg and pecorino 14

Duck Liver Mousse, granola,
roasted rhubarb and sourdough 15

‘Fritto Misto’, squid, night smelt, anchovy,
calçot, garlic scape and green garlic mayo* 14

‘Pasta en Brodo’, ramen noodles,
‘verdura rasata’, crispy mushroom, prosciutto cotto,
chile oil and mushroom broth 13

‘Piastra di Verdure’, spring vegetable ‘terrina’,
marinated onion, lentils, shaved vegetables,
garbanzo cake and chive salsa 21

Pizza Anatra, duck breast, shaved cabbage, chile flake,
spring garlic, fontina, arugula and parmigiano 20

Fettuccine, suckling pig sausage, anchovy, olive, spring allium,
calabrian chile salsa, breadcrumb and parmigiano 20

Mezzaluna, asparagus, leek, ricotta
and smoked grana padano 20

Black Cod, black garbanzo, baby fava, sea bean,
chile, sesame and smoked tomato & ginger broth 30

Suckling Pig, variations of suckling pig,
potato, cabbage, garlic scape and ‘succo di maiale’ 32