

C E N A

ANTIPASTI

Bruschetta 19

Grilled Pugliese style bread with traditional toppings and Uncle Luigi's olive oil

Fegati 23

Chicken liver pate with carrot marmelata, crostini and prosciutto crackling

Osseo 25

Vincotto roasted bone marrow with herbed ricotta, garlic toasts and fresh radish

Sarde 27

Whole grilled sardines with a Sicilian style eggplant and pine nut caponata fresca

Caprese 28

Mozzarella di bufala di Campania with vine tomatoes, golden beets and pistachio pesto

Polpo 28

Carpaccio of chargrilled octopus with fried broccoli, cipolle rossa and lemon

Vongole 29

Manila clams steamed in prosecco with fregola sarda, scallions and pangrattato

Cappesante 33

Pan seared scallops with blood orange, fennel, jalapeno and bottarga di muggine

PRIMI

Tagliatelle 19/29

Classic sugo di pomodoro with fresh basil leaves, cherry tomatoes and Reggiano

Gnocchi 22/34

Hand rolled potato dumplings con pesto with green beans, wild rucola and ricotta salata

Bucatini 23/35

All'amatriciana with guanciale, fresh tomato red onion and Pecorino Romano

Linguine 23/35

Julienne of asparagus with lemon, toasted almonds, mascarpone and Parmigiano

Risotto 24/36

Riso al nero di sepia with baby cuttlefish, heirloom tomatoes and ciccioli di maiale

Pappardelle 24/36

Fresh mussels with prosciutto macinata, spring onion and toasted breadcrumbs

Gigli 25/38

Halibut with fresh peas, shallots, brodo di pesce, cured fish roe and lemon

Tripoline 26/39

Tiger prawns with spicy n'duja Calabrese, fried eggplant, herbs and fresh ricotta

SECONDI

Pollo 39

Herbed half chicken alla mattone with fregola, zucchini, ricotta salata and grilled orange

Orata 43

Whole grilled sea bream with a caperberry, potato, cipolline and herb salsa verde

Rosticiana 45

Tuscan style pork ribs with picantelli olives, peppers, and an n'duja pomodoro glaze

Agnello 51

Balsamic crusted lamb sirloin with tomato marmellata and a roasted eggplant puree

Ippoglosso 53

Seared halibut steak acqua pazza style with cherry tomatoes, fennel and crispy capers

Tonno 56

Charbroiled yellowfin tuna with salmoriglio and a panzanella verde alla Toscana

Bistecca 57/114

Fiorentina style rib steak with wild rucola, lemon and Uncle Luigi's olive oil

Arrosto Misto 219

Family style mixed grill with bistecca, chicken, braciola, lamb and Mama Cathy's sausages

CONTORNI

Insalata 15

Misto of baby kales with fennel, pomodorini di Pachino and ricotta salata

Patate 16

Smashed fingerling potatoes with a spicy almond and charred scallion pesto

Ravanelli 17

Sautéed radishes with pancetta stagionato, fresh rosemary and vincotto

Scafata 17

Umbrian spring vegetable stew with fava beans, fresh peas, artichokes and pecorino

Asparagi 18

Grilled asparagus spears wrapped in prosciutto with lemon and olio

Fagiolini 19

Baby green beans with shallots, Trebbiano d'Abruzzo and toasted pine nuts

Funghi 21

Seasonal mixed mushrooms di Vittorio sautéed with garlic and peperoncino



chef: Spencer Wheaton
sous chef: Yeng Sreng