

antipasti

Gorgonzola, Pere e Miele - 24.0

Sourdough slice - Gorgonzola cream - Burnt honey
Marsala poached pears - Pickled onions

Manzo Scottato - 29.0

Cured & Seared beef eye fillet - Almonds
Pecorino - Pickled zucchini - Lemon oil

Insalata di Polpo - 28.0

Grilled octopus - Smoked potato
Celery - Salad cream - Olives

Polenta e Dentice - 28.0

Whipped snapper - Fried polenta
Tartar sauce - Puttanesca crumb - Dill

sides

Garlic Roasted Potatoes - 17.0

Salsa verde - Confit Garlic

Croquettes -- 18.0

Leek - Cauliflower - Pesto - Parmigiano

Six Acres Carrots - 18.0

Ricotta Salata - Almonds - White balsamic dressing

homemade pasta

Tortelloni Zucca e Caprino - 30.0

Pumpkin - Goat's cheese - Burnt butter
Sage - Hazelnut

Rigatoni Salsiccia e Broccoli - 31.0

Italian sausage - Broccoli - Garlic
Nduja - Parmigiano

Gnocchi e Wagyu - 38.0

Wagyu Short ribs - Orange gremolata
Pickled onion

Linguine al Ragú di Pesce - 34.0

Fish Ragú - Calamari - Capers
Olives - Pangrattato

mains

Confit d'Anatra - 43.0

Confit duck leg
Topinambur - Tamarillo

Filetto di Manzo - 44.0

200g Angus Scotch Fillet - Jus
Wagyu fat potato pavé

Pesce del Giorno - 39.0

Fish of the Day - Fennel - Orange
Olives Puffed grains

dolci

Tiramisú - 19.0

Savoardi - Espresso - Mascarpone cream

Cioccolato e Brioche - 19.0

Malva chocolate - Brioche
Cherry syrup - Creme Fraiche

Crème Brûlée - 19.0

Pistacchio - Burnt custard

Cannoli Siciliani - 19.0

Pastry - Sweet Ricotta

Degustation

3 Course

75.0

Antipasti + Pasta or Main + Dessert

3+1 Course

85.0

Antipasti + Pasta or Main + Side + Dessert

Wine Pairing

50.0

We ask you to please return your table within two hours of your arrival. GF and VG options available. Degustation available only for the whole table.

If you have any allergy or intolerance, please advise us. In the kitchen are used products containing Gluten, Nuts, Shellfish and other allergens. 1.6% surcharge on credit card payment.