



^{*1a, 7, 10, 12} **SALUME & SOURDOUGH – 14**

^{*10} Beef Sirloin: 5 week aged on the bone, cured, lightly smoked (VVS)

Salame Finocchiona: Classic northern Italian (IGP)

^{*8f} Mortadella Pistachio di Bologna (IGP)

Prosciutto di Parma (DOP)

Olives — 2.5 | Artichokes — 3.5 | ^{*1a} Lardo Toast — 3.5 | ^{*7} Burrata — 5 | ^{*1a, 7} Sourdough & Butter — 3.5

PRIMI

^{*12, 14} Ostriche, Shallot Red Wine Vinegar — 16/28

^{*1a, 3, 7, 8, 10, 12} Tre Formaggi Trangolini, Egg Yolk, Onion, Truffle — 12

^{*7, 8b, 8h, 9, 10, 12} Celeriac, Pancetta Nera, Noce — 11

^{*1a, 2, 3, 4, 6, 7, 10, 12} Cuttlefish Crudo, Rosa Marina, Crustacei — 14

ZUPPE E INSALATE

^{*7, 8} Pumpkin Soup, Pesto di Cavolo, Ricotta — 9

^{*1a, 3, 7, 8f, 9, 10, 12} Brodo di Prosciutto, Mortadella Tortellini — 10

^{*1a, 3, 7, 9, 10, 12} Romanesco, Pollo, Aioli e Lardo — 12

MACCHERONI

^{*1a, 3, 7, 12} Spaghetti al Tartufo — 30

^{*1a, 3, 7, 12} Macaroni, n'Duja, Pomodoro, Mozzarella, Basilico — 22

^{*1a, 3, 7, 9, 10, 12} Beef Ragu Bolognese — 26

Staff Tailored by Louis Copeland

PESCE

*4 Pesci da Condividere — POA

*2, 4, 6, 7, 8a, 9, 10, 12, 14 Plaice, Risotto di Patate e Carciofo, Shellfish — 28

*4, 7, 9, 10, 12, 14 Polpo alla Griglia, Insalata di Patate — 30

CARNE

* Carne da Condividere — POA

*6, 7, 9, 10, 12 Pollo, Cavolo e Funghi, Tarragon — 30

*7, 12 Ribeye, Spinaci e Aglio, Cipolle — 34

*7, 12 Poached Filetto Rossini, Puree di Patate — 38

CONTORNI — 5

*2, 3, 4, 10, 12 Lattuga di Cesare

*7, 9, 12 Verdure Arrostate

*1a, 3, 7, 10, 12 Patate di Rosmarino

*ALLERGEN KEYS:

1a-d	-	GLUTEN (Wheat, Oats, Barley, Rye)	8a-h	-	NUTS (Almonds, Walnuts, Cashews, Pecans, Brazil, Pistachio, Macadamia, Hazelnuts)
2	-	CRUSTACEANS	9	-	CELERY
3	-	EGG	10	-	MUSTARD
4	-	FISH	11	-	SESAME
5	-	PEANUTS	12	-	SULPHUR DIOXIDE / SULPHITES
6	-	SOYBEANS	13	-	LUPIN
7	-	MILK	14	-	MOLLUSCS

BEEF ORIGINS:

FEATHERBLADE, RIBEYE, FIORENTINA - IRELAND
FILLET - SPAIN / PORTUGAL