

TRATTORIA ITALIENNE

STUZZICHINI

TRADITIONAL BAR SNACKS

ARANCINO 4
riso vialone nano, saffron & fior di latte

PANZEROTTO 4
salumi & smoked mozzarella

POTATO CROQUETTE 5
yukon potato, arugula & black truffle

FOUGASSE 10
traditional provençal bread with spring onion, ramp, green garlic & stinging nettles

GILDA 3
*traditional basque pinxto
manzanilla olive, guindilla pepper
& spanish anchovy*

BOQUERONES 7
parsley & lemon

RAMÓN PEÑA SARDINES 13
served with venetian style onions

SOTT'OLIO 11
olive oil preserved baby vegetables

HOUSE PICKLE BOARD 6

GIGANTE BEANS 6

MARINATED OLIVES 6

SPICED NUTS 6

PER LA TAVOLA

TO BE SHARED & FOR THE TABLE

DOK DALL'AVA PROSCIUTTO & SPECK DOP 29
grissini & horseradish

HOUSEMADE CHARCUTERIE BOARD 15
a selection of three housemade charcuterie

CHICKEN LIVER EN BOCAL 12
madeira gelée & grilled sourdough

ASSIETTE DE FROMAGE 17
*a selection of three cheeses with seville orange
& lavender honey*

FAZIO FARM BURRATA 17
green garlic ragu, sicilian tomato & grilled bread

ELECTRIC GOAT 13
*bianco di napoli tomato, roasted garlic, hot pepper,
goat cheese & garlic crostini*

FRICO DI PATATE 12
yukon potato & montasio cheese

SALADE VERTE 13
*upland cress, peppercress, mizuna
& wild arugula with banyuls vinaigrette*

ROASTED LITTLE GEM LETTUCE 13
parmigiano vinaigrette & boquerones

ITALIAN CHICORY SALAD 16
*local chicories with cardoon, potato, bagna cauda
& black truffle vinaigrette*

POLPETTINE 13
pork meatballs with soft polenta & calabrian chili agrodolce

PIQUILLO TONNATO 13
ortiz tuna, piquillo pepper, celery branch & pantelleria caper

OCEAN TROUT RILLETTE 13
ras el hanout, panisse & herb salad

POLPO ALLA PLANCHA 21
spanish octopus, gigante bean, harissa & castelvetro olive

PASTA

BIGOLI DELLA
CASA 20
*bianca di napoli
tomato, pancetta, borlotti
bean & hot pepper*

PAPPARDELLE 23
*tuscan red wine beef
ragu with english peas*

CASONCELLI
DUE 21
*two traditional stuffed
pastas from lombardia*

GNOCCHETTI 23
*delta crayfish,
morel mushroom,
green asparagus
& vin jaune*

MACARONCELLO 22
*housemade pork sausage,
cardoon, celery
& montasio cheese*

MARTELLI
SPAGHETTI 23
*head-on jumbo prawns
with calabrian chili,
spring chickpea & basil*

SECONDI

LOCH ETIVE SCOTTISH
OCEAN TROUT 27
white asparagus, egg, chickpea & salsa verde

LOCAL DAY BOAT CATCH 29
*olive oil smashed potato, fennel, orange
& taggiasca olive*

1/2 ROASTED FAZIO FARMS
CHICKEN 35
*moroccan spice rub with couscous
& preserved sorrento lemon*

FAZIO FARMS DUCK TAGLIATA 35
*farro verde & rhubarb mostarda with barolo vinegar
& sarawak pepper*

CREEKSTONE PRIME
NEW YORK STRIPLOIN 37
*green garlic, spring onion, pimentón
& pickled horseradish*

♦ SERVES TWO TO THREE ♦

28-DAY DRY AGED
TOMAHAWK RIBEYE 125
*32-36 oz. creekstone beef served with soft
potato, cipollini onion & maitake mushroom*

CONTORNI

BROCCOLI RABE 9
*heirloom broccoli with garlic,
pecorino & hot pepper*

CAVOLO NERO 9
*braised lacinato kale
with onions & sultanas*

CAULIFLOWER GRATIN 9
comté, bread crumb & black truffle

GRILLED ASPARAGUS 9
sauce maitaise