



aprile

antipasti

citrus and spice marinated olives

varied and sundry pickled vegetables

radishes and fennel 'in pinzimonio' with olio novello and sichuan peppercorns

roasted marrow bones with ciabatta and chervil

manila clams with chorizo, shell beans, sweet pepper confit and wild baby arugula

vitello tonnato with fried capers and mache

seared blue fin tuna with Japanese eggplant 'caponata' and spicy greens

focaccia e pizza

focaccia robbiola

pizza Margherita

with prosciutto crudo

with prosciutto crudo and wild arugula

with prosciutto crudo, wild arugula and bufala mozzarella

tomato, red onion, spicy salami and smoked bufala mozzarella

asparagus, speck , fontina and sunny side up egg

roasted mushrooms , taleggio and wild arugula with shallot jam

merguez, roasted eggplant , sheeps milk ricotta
and tomato confit

insalate

mixed greens and wild things

frisee with seared Jidori chicken livers, pancetta and a six minute
egg

raw and roasted artichokes with pine nuts , aged manchego and
wild arugula

‘wedge’ of red perilla with cucumbers, tomatoes , oil cured olives
and feta

favas with baby red dandelions and ‘bagna cauda’

pasta

farro spaghetti AOPP

half rigatoni with hot and sweet sausage, peas and cream

stinging nettle and borage ravioli with bufala ricotta and walnuts

tagliolini with Santa Barbara uni, parma butter and meyer lemon

lasagnette with braised oxtail, sottocenere and parsley

tagliatelle with white veal ragu with porcinis

pesce

sauteed halibut with fennel, cerignolas and fingerlings

wood grilled swordfish with tomatoes, greens and green tomatoes

Santa Barbara spot prawns 'alla plancia' with hot chiles, parsley and garlic

carne

roasted poussin 'al mattone' with green garlic, young goats milk cheese and grilled bread

lamb spezzatino with medjool dates, green olives and pistachios

rabbit three ways with braised legs, seared loin and rillettes with soft polenta, red mustard greens and sherry wine vinegar

bistecca

wood fired dry aged 'Fiorentina' for two

with rosemary potatoes, grey salt and Tuscan olio

wood fired bone-in strip steak 'tagliata' with wild baby arugula,
cherry tomatoes and artisanal balsamic

cast iron skillet seared bone in dry aged beef tenderloin
with truffles and morels

contorni

spicy broccolini

sauteed Bloomsdale spinach

japanese eggplant 'caponata'

sides

Anson mills polenta

parmigiano potato puree

crispy fingerlings with rosemary