



bread

BREAD SERVICE 4

with Breton butter, olive oil, salsa del giorno,
add aged balsamic 10

fare le scarpetta

CROSTINI TOSCANI 15

chicken liver mousse, vin santo gelée, guanciale bits

★ SMOKED EGGPLANT AND CECCI 15

olive oil, pimenton ahumado, fried oregano, dope flatbread

TARAMASALATA 15

smoked roe, potato panade, heavy parsley, lemon, flat bread

CANNELLINI & ARTICHOKE PURÉE 15

warm herbs, roasted garlic, anchovy, fried capers, toast

★ CECCINA

avocado salad 15 · tonno Calabrese 17 · falafel 15

il crudo e ostriche~

Today's menu has just finished being written!

le verdure

FRITTO MISTO DI VERDURE 15

fennel pollen aioli
add squid 7 · add shrimp 10

PADRON PEPPERS 10

cara caras, bottarga, mint, piment d'espélette

GRILLED CABBAGE 10

apple cider vinegar, mustard seed

★ BURNT HONEY GLAZED WHITE TURNIPS 13

walnuts, poppy seeds

SUNCHOKES 14

olives, salsa verde

LIGHTLY GRILLED SPRING ONIONS 9

with Salvitxada

WOOD ROASTED ROMANESCO 14

'nduja, Sicilian pesto

BROCCOLI CALABRESE 9

citron, shaved almonds

★ CECCI & LENTIL STEW 14

Moorish spices, carrots, yogurt, herbs

le insalate

SHAVED PUNTARELLE AND BABY KALE CAESAR SALAD 15

charred lemon, bread crumbs
add roast chicken 12 · shrimp 15 · arctic char 16

CORALINE ENDIVE 15

pears, walnuts, fior d'arancio, rosé vinegar, chives

TARDIVO 15

citrus, bottarga, mint, chervil, avocado, wild watercress

MARINATED GRILLED ROMAINE 15

tarragon and sunflower seed pesto, pickled mustard seeds

pasta and rice

★ BUCATINI ALL' AMATRICIANA guanciale 26

PICI AL POMODORO Calabrian chile 17

TAGLIARINI squid, serrano, breadcrumbs, Ojai lemon 26

THE SPAGHETTI CLAM SHOW Rustichella 27

CASARECCE black cod, cured tomatoes,
lemon fumet, fennel pollen 27

PASTA ALLA PIASTRA 25

with world's best Bolognese

TAGLIATELLE 26

rabbit, sweetbreads, vin santo, mushroom, sage

WINTER SQUASH AGNOLOTTI 26

Marsala brown butter, sage, amorette

★ SHEEP'S MILK RICOTTA RAVIOLI 27

zucchini blossoms, lemon fumet

FONDUTA RAVIOLI 19

tomato jus, shiitake, thyme, Parmigiano

SAFFRON FRIED RICE 26

trio di vongole, fideos, garlic, parsley, aioli

CALABRESE FRIED RICE 26

crab, jalepeno, salsiccia

FUNGHI MISTI FRIED RICE 18

Ojai lemon fumet

★ la pesce

BRANZINO 24

three lemon sauce, sea bean, fennel, Marcona

VERMOUTH AND BUTTER BRAISED HALIBUT 37

chanterelle, shell beans, stewed lettuce, crème fraîche, gremolata

FRUTTI DI MARE ALL'AMALFITANA 30

catch of the day, acqua pazza, basil, wood oven

WOOD GRILLED OCTOPUS 28

warm potato salad, oil cured olive, preserved lemon, saffron aioli

WOOD ROASTED MARKET FISH FOR TWO 55

couscous, pistachio, chermoula, sultanas, spiced yogurt

la carne

DRY AGED, WOOD FIRED STEAK FOR TWO 95

wild chicories, Parmigiano, lemon (add black truffle M.P.)

★ WOOD ROASTED CHICKEN AND CLEMENTINE TAGINE 50

served with ceccina, minted yogurt, mostarda, and salsa verde



Fiale dei Romani