

# CIBO

## **Baccalá Mantecato 9**

Whipped Salt Cod, Polenta, Dill

## **Pane 10**

House Semolina Sourdough & Herbed Lemon Butter

## **Olive alla Corso 11**

Warm Olives, Citrus, Garlic, Calabrian Chili

## **Zucca 17**

Roasted Squash, Marinated Squash, Smoked Maple Syrup, Pecorino Romano, Pumpkin Seed Pesto

## **Tartare di Wagyu 22**

Wagyu Tartare, Smoked Bone Marrow Emulsion, Onion Ash, Pickles

## **Stracciatella 18**

House Stracciatella, Confit Wild & Cultivated Mushrooms, Watercress, Hazelnuts

## **Prosciutto e Polenta 16**

Crispy Polenta, Prosciutto di Parma 'Fini', Egg Yolk Jam, Grana Padano

## **Linguine alle Vongole 32**

Local Clams, House Squid Ink Linguine, Fermented Târgu Mureș Chili, White Wine

## **Risotto ai Funghi 28**

Vialone Nano Rice, Smoked Wild Mushrooms, Parmigiano Reggiano

## **Cacio e Pepe 26**

### **Add Black Truffle +6**

House Spaghetti, Pecorino Romano, Black Pepper

## **Stracotto 32**

Red Wine, Braised Beef Cheek, Soft Polenta, Crispy Sage

## **Scarpetta 2**

'Scarpetta' translates to 'little shoe'. It refers to the act of using a piece of bread to soak up the remaining sauce on the plate, as if the bread were a tiny shoe collecting every last bit.

## **DOLCE**

### **Bunet 11**

Dark Chocolate, Vecchia Romagna Brandy,  
'Crème Caramel' & Sea Salt

### **Babà all'Arancia 14**

Orange Syrup Soaked Babà, Orange  
Curd, Orange Jam & Cardamom

### **Gelato o Sorbetto del Giorno 5**

Seasonal Flavour – ask your server

### **Affogato 9**

Stracciatella Gelato & Espresso

## **CAFFE**

**Espresso 3.50**

**Doppio Espresso 4.25**

**Americano 4.25**

**Cappuccino 4.75**

**Tea 2.75**

**Caffè Corretto 10.25**

Espresso & 1oz Grappa