

Degustazione (Chefs Tasting Menu) - A rotating six-course menu drawn from our kitchen's best dishes and seasonal specials. **75pp**

Crostini - Single Bites

Wagyu Tartar Crostino 8

Local Wagyu, Pickled Mustard Seeds & Smoked Bone Marrow Emulsion

Tonno Crostino 7

Cured Albacore Tuna & Tonnato

Tapenade Crostino 6

Olive, Sun-dried Tomato, Roasted Peppers, Calabrian Chilli

Cicchetti - Small Bites

Pane 10

House Semolina Sourdough & Herb Butter

Scarpetta 5

Sourdough Focaccia

Olive alla Corso 11

Warm Olives, Citrus, Garlic, Calabrian Chili

Baccalá Mantecato 8

Whipped Salt Cod, Polenta, Dill

Anatra e Polenta 9

House Smoked Duck Prosciutto, Crispy Polenta, Egg Yolk & Honey

Scarola 15

Braised Escarole, Olive, Dried Fruit, Burrata Sauce & Pinenut

Zucca 17

Roasted Local Squash, Chicory Pesto, Smoked Maple & Pecorino Romano

Crudo 18

Cured Ling Cod, Rhubarb & Pink Peppercorn

Vitello Tonnato 23

Veal Carpaccio, Salsa Tonnato, Capers, Mixed Greens & Truffle

Stracciatella 18

House Stracciatella, Balsamic Pearls & Pistachio

Prosciutto 16

Fini Di Parma Prosciutto, Good Olive Oil, Basil & Seasonal Fruit

Formaggio 14 add mortadella 6

Rotating Cheese & Honeycomb

Piatti Condivisi - Shared Plates

Coniglio Ragú 34

Rabbit Ragú, Celeriac, Tarragon & Tagliatelle

Granchio Aglio e Olio 32

Dungeness Crab, Garlic, Chilli, Anchovies & Angel Hair Pasta

Risotto ai Funghi 28

Acquerello Risotto, Smoked Cultivated Mushroom, Koji & Parmigiano Reggiano

Polpo 38

Roasted Octopus, Smoked Roma Tomato & Potato

Agnello 42

Lamb Rump, Rapini, Egg Yolk Jam & Lemon Sauce

DOLCE - Dessert

Bunet 11

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

Babà all'Arancia 14

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

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