



## TO START

### TODAY'S RICOTTA / 14

honeycomb, sicilian olive oil,  
grilled sourdough

### LITTLE GEMS / 17

buttermilk & pea leaf dressing, citrus,  
pink lady apple, bottarga breadcrumbs

### CALÇOT ARANCINI / 18

beet top kimchi aioli, green garlic

### AMBERJACK CRUDO / 20

sea buckthorn, preserved blood orange,  
pistachio, oro blanco, green garlic oil

### VEAL CARNE CRUDA / 21

potato coral, calabrian chili aioli,  
black trumpet conserva, cured egg yolk

### BABY RAINBOW CARROTS / 18

stracciatella, blood orange, anchovy,  
romano dressing

## PIZZA

### BIANCO VERDE / 27

green garlic, ricotta, nettles,  
calabrian hot honey, fior di latte

### CAPRICCIOSA / 28

san marzano, artichokes, bresaola,  
gaeta olive, stracciatella

## PASTA

### CHESTNUT TORTELLI / 30

yellowfoot, celery root, brown butter,  
walnut, crispy shallot

### ALEPPO STROZZAPRETI / 30

braised squid, charred brassicas, chili,  
squid ink focaccia, preserved citrus

### MINT DOPPIO / 28

asparagus, crescenza, preserved citrus,  
pickled calçot, poppy seed

### PORK CAPPELLACCI / 29

apricot mostarda, fava leaves, oregano,  
grilled ricotta salata

### BLACK TRUMPET FUNGHETTI / 29

mushroom ragu, green garlic, spigarello,  
kale, cured egg yolk, pecorino romano

### SAFFRON MAFALDINE / 35

braised lamb, pickled ramps, mint,  
english peas, pecorino sardo

## ENTREE

### GRILLED SCALLOPS / 49

brown butter zabaglione, pine nuts,  
apple mostarda, spigarello

### BRAISED PORK CHEEKS / 42

farro risotto, fava beans, green garlic,  
mint, morel mushroom

## BREAD

### JOSEY BAKER SOURDOUGH / 8

parmigiano reggiano cultured butter