

NTIPASTI (TO SHARE)

- Salumi e Formagi** Chef's selection of Italian meats & cheeses, condiments 32.
- House Veal Meatballs** slow cooked Berkshire pork 'Bolognese', reggiano 18.
- Frito Misto**, lightly fried shrimp, calamari, summer vegetables, lemon aioli 25.
- Black Olive Cassis Tapenade** fried croutons in grapeseed oil 9.
- Marinated Castelvetrano Olives** lemon, EVOO, Maldon Sea Salt 9.
- Truffle Parmesan Frites** lemon aioli 12.
- Summer Roma Tomato Bruschetta** garden basil, crostini 14.
- Insalata Mista** mixed greens, raspberry balsamic, EVOO, 36 months reggiano 16.
- Caramelized Organic Baby Broccolini** braised shitake, rocotto pepper sauce 18.
- Cheese Cigar** 24 month aged taleggio DOP, our garden arugula, black cherry gastrique 18.
- Tuna Nicoise** green beans, tomato, lettuce, olive tapenade, balsamic vinaigrette 23.

RIMI

- Sweet Potato Gnocchi** boar bacon, caramelized onions, walnuts, gorgonzola 26.
- Angel Hair Aglio e Olio** shrimp, mixed vegetables, garden pesto 28.
- Agnolotti Piemontese** 12 hour slow cooked Berkshire pork 'Bolognese', reggiano 29.

ECONDI

- Seafood of the Day** MP.
- Grilled Atlantic Lobster Tails** baby lettuce salad, cherry tomatoes, lemon vinaigrette 39.
- Pork Milanese** prosciutto cotto, sage, baked with fontina DOP, truffle sauce 36.
- Steak Frites** truffle parmesan fries, chimichurri, lemon aioli 42.
- Our Signature Seafood Platter to Share** mussels, clams, prawns, calamari, scallops, 2 kinds of seasonal fish, poached lobster tail, pasta aglio e olio 138.