

ANTIPASTI (TO SHARE)

- Salumi e Formagi** Chef's selection of Italian meats & cheeses, condiments 32.
- House Veal Meatballs** slow cooked Berkshire pork 'Bolognese', reggiano 18.
- Marinated Castelvetrano Olives** lemon, EVOO, Maldon Sea Salt 9.
- Truffle Parmesan Frites** lemon aioli 12.
- Broxburn Farms Tomato Bruschetta** garden basil, crostini 15.
- Insalata Mista** baby lettuce, artichoke friti, cherry tomatoes, dates, balsamic vinaigrette 16.

SECONDI

- Sweet Potato Gnocchi** boar bacon, caramelized onions, walnuts, gorgonzola 26.
- Agnolotti of Piemonte 'Bolognese'** 12 hour slow cooked Berkshire pork ragu, reggiano 29.
- Bucatini Cacio e Pepe** pecorino romano DOP, cracked black pepper 28.
- Herb Crusted Free Range Lamb Chops**, Barolo reduction, seasonal vegetables 42.
- Steak Frites** truffle parmesan fries, chimichurri, lemon aioli 42.
- Venetian Seafood Stew** mussels, clams, prawns, calamari, scallop, fish, saffron tomato broth 39.

- Our Signature Seafood Platter to Share** mussels, clams, prawns, calamari, scallops, 2 kinds of seasonal fish, poached lobster tail, pasta aglio e olio 138.