

## ANTIPASTO

### POLPO

grilled octopus, crushed potato, Castelvetrano olives, capers, aioli

### TORRETTA DI MELANZANE

crispy eggplant, fresh burrata, balsamic glaze, basil, Parmigiano

### POLPETTE AL POMODORO

pork meatballs, golden raisin, pomodoro sauce, Parmigiano

### FRITTURA MISTA

fried calamari, local cod, shrimp, chillie-citrus aioli

## MAIN

### AGNOLOTTI

ricotta filled pasta, truffle butter sauce, corn, scallion, Parmigiano

### RIGATONI AL BRASATO

rigatoni, slowly cooked short rib ragout, toasted breadcrumbs, Parmigiano

### PAPPARDELLE

pappardelle, grass fed beef bolognese, Parmigiano

### FETTUCCINE ALLE VONGOLE

fettuccine, cockle clams, pan seared shrimp, parsley oil

### RAVIOLI

braised beef short ribs ravioli, sage butter sauce, Parmigiano

### SPIGOLA (+10)

pan seared sea bass, cockles clams, couscous, roasted tomato, kale, olives

### POLLETTO (+10)

organic half chicken, shiitake, pancetta, Swiss chard, fingerling potatoes

## DOLCE

### BOMBOLONI

warm Italian donuts, lavender infused sugar, dark chocolate sauce

### CARAMELIZED BANANA SPLIT

caramelized banana, Italian crema, chocolate & pistachio gelato, panna montata, chocolate & cherry sauce

### TORTINO AL CIOCCOLATO

warm dark chocolate fallen cake, caramel sauce, Italian crema gelato

