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Oysters natural	4.5
Warm mixed olives	8
Baccalà mantecato	13
Bagna cauda, crudité	13
Pork rilette	12
Wagyu bresaola (40gr)	16
Prosciutto di San Daniele (40gr)	16
Salame inferno (40gr)	13
Selezione salumi	25
Mussels, saffron soffritto	16
Vitello tonnato, celery, caperberries	18
Stracciatella, nectarine, pink pepper, basil	22
Quail, hazelnut, lentils, lardo	22
Bream crudo, jalapeños, melon, tomato, shiso	22
Heirloom zucchini, smoked goats labne, olive, currants	19

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Raviolo nero, salmon & prawn, lovage, bisque	25
Braised lamb neck, chickpea, chermoula	34
King george whiting, lemon butter, sea vegetables	36
Slow cooked eggplant, ricotta, mint, pangrattato	29
Tomato salad, oregano, agrodolce	15
Fried potatoes, aioli, 'Nduja crumbs	9
Squash, celery & pecorino salad, pine nuts, mint, tarragon	14
Cassata	14
Zabaglione, gingerbread, apricots	14
Ricotta fritters, spiced honey	4.5
Rocchetta, soft white mould, cow & sheep's milk, Italia	14
Ossau iraty, firm unpasteurized sheep's milk, France	14
Fourme d'Ambert, pasteurized blue cheese, France	14

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