

Sfizi (small bites)

- Crispy polenta with creamy salt cod, caviar and chives **12**
- Ricotta crostini with sicilian pistachios, lemon zest and mint **6**
- Warm marinated olives with citrus and rosemary **7**
- Chicken liver mousse crostini with quince mostarda **6**
- White bean and rosemary bruschetta with black winter truffles **12**

Antipasti

- Prosciutto di parma with cilento white figs, parmigiano and arugula **18**
- Spicy grilled octopus with fresh herb and toasted almond pesto, white beans and rapini **19**
- Buffalo mozzarella with fresh winter citrus, toasted pine nuts, fermented apple and anchovy salt **17**
- Insalata verde (fresh local greens with apple, sourdough croutons and aged parmigiano) **14**
- Vitello tonnato with salt-packed capers, parsley, and pickled pearl onion **17**
- Yellowfin tuna crudo with rosemary oil, fresh citrus, ginger and house cured sardines **19**

Pasta 'dalla nostra tavola'

- Tagliatelle alla bolognese (traditional ragu with beef short rib, pancetta and chicken livers) **28**
- Strozzapreti with san marzano tomato, house cured local pork belly and pecorino **26**
- Linguine with foraged mushrooms, stracciatella, grana padano, fresh herbs and lemon **26**
- Potato and gorgonzola ravioli with heirloom chicory and walnut salsa di noci **26**
- Torchio with maine lobster, napa cabbage, confit potatoes and roasted fennel **35**
- Pappardelle with red wine braised duck, pistachio, radicchio, granarosu and black winter truffles **46**

Secondi

- Sea scallops with pumpkin vellutata, mushroom conserva, wilted greens, turnip, fresh apple and pomegranate **32**
- Roasted chicken with winter vegetables, sweet potato crema and umbrian lentils **28**
- Grilled branzino with crema di ceci, roasted fennel, braising greens and winter citrus **28**
- Prime beef tenderloin with roasted mushrooms, crispy potatoes and black garlic bagna cauda **55**
- Prosciutto wrapped boar loin with umbrian lentils, roasted chicories, cotechino and persimmon mostarda **38**

Dolci

- Pumpkin panna cotta with ras el hanout caramel, orange wedges and verjus quince sorbetto **13**
- Milk chocolate ganache with amaro montenegro, maraschino cherry and pistachio gelato **14**
- Walnut and dried fig panforte with birch sabayon, cherry port reduction, cinnamon gelato **14**
- Tangerine granita with whipped prickly pear, violet meringue and tangerine marmalade **13**
- House chocolates and assorted cookies **10**
- Gelati e sorbetti **12**