



PLATES

FOCACCIA, OLIVE OIL, BALSAMIC	6
OLIVES – CHILLI + GARLIC	7
REALLY GOOD ANCHOVIES, OLIVE OIL, VINEGAR	12
WHIPPED RICOTTA, HOT HONEY + ROAST GRAPES	14
OYSTERS BY 1/2 OR FULL DOZ – CIPOLLINI ONION VINEGAR, LEMON, HOT SAUCE	30/55
WHIPPED ANCHOVY TOAST + BLACK OLIVE	9ea
BAKED HALF SHELL SCALLOP, CAFÉ DE PARIS BUTTER, PANGRATTATO	9ea
SERRANO HAM, ROCKMELON, VERJUICE	19
MORTADELLA, GREEN TOMATO CHUTNEY	17
MARKET FISH CRUDO, FENNEL, BURNT ORANGE DRESSING	22
GREEN GODDESS SALAD – COS, CROUTONS, SPRING VEGETABLES	14

BAKED PASTA

SPINACH + RICOTTA CANNELLONI, TOMATO, MOZZARELLA	26
BAKED CAMPANELLE CARBONARA, GUANCIALE, PARMESAN, YOLK	29

PIZZA [SQUARES 8X10"]

<u>ANTONIO MARGHERITI</u> – BLISTERED TOMATO, MOZZARELLA, BASIL	26
+ BLOODY GOOD ANCHOVIES	+12
+ BURRATA	+ 11
<u>LITTLE BABY CHEESES</u> – MOZZA, SCAMORZA, COLBY, BLUE	27
<u>IT'S HOT HONEY</u> – FELINO, TOMATO, HOT HONEY	28
<u>PRETTY FLY FOR A FUNGI</u> – MUSHROOMS, CRISPY + CARAMELISED ONIONS, GOATS' FETTA	28
<u>PORKIE PIES</u> – PORK, FENNEL, SCAMORZA	29

MAKE THEM HOTTER: ADD PICKLED JALAPEÑO, HOMEMADE HOT SAUCE OR BOTH!

SWEET

TIRAMISU – BIG SCOOP / REALLY BIG SCOOP	14 / 20
VANILLA GELATO, OLIVE OIL, SEA SALT	9
GELATO OF THE WEEK	9

