

Ciao

FOOD DIETARY CODES

VG-VEGAN

NF-NUTFREE

V-VEGETERIAN

DF-DAIRYFREE

GF-GLUTENFREE

NFO-NUTFREEOPTIONAL

GFO-GLUTENFREEOPTION



Antipasti

STARTERS

OSTRICHE(GF,DF,NF) - Fresh oyster swith fresh lemon, redwine vinegar and shallots **\$16.5EACH**

FEGATINO(NF,GFO) - Florentine-style chicken liver parfait with toasted brioche, cherry gel and pickles. **\$21**

CAPESANTE MEZZA COTTURA(GF,DF,NF) - Half-cooked scallops with almond cream, shallots,green chili, lime dressing,and yuzu pearls. **\$22**

POMODORO E BURRATA(V,GFO,NF) - Tarte Tatin with confit tomatoes, herbs, burrata, and basil **\$24**

BATTUTA DI MANZO(GF,NF) - Beef tartare with low-temperature egg yolk, tarragon and crispy potato chips **\$27**

FOCACCIA DELLA CASA(V,DF) - Homemade focaccia with olives **\$16**

LAMPREDOTTO(DF,NF) - Steamed bao with beef tripe, salsa verde, chili and aromatic herbs **\$19**

SELEZIONE DI FORMAGGI(V,GFO,NF) - Selection of three cheeses served with quince and crackers **\$39**

SALUMI(GFO,DFO,NF) - Cured meat and salami, giardiniera, for 2 people **\$28**

TONNO VITELLATO(GFO,DF,NF) - Seared tuna with veal sauce and capers **\$26**

CROCCHETTE(NF,V) - Four-cheese croquettes with beetroot ketchup **\$21**



Piatti Principati

PASTA | MAINS

Fettuccine al Ragù di Manzo su Fonduta al Parmigiano (nf, dfo, gfo) - Fettuccine with beef ragout and Parmesan fondue	\$34
Risotto agli Asparagi (gf, v, nfo, dfo) - Asparagus risotto with taleggio cheese, puffed rice, and onion- marinated tapioca	\$33
Tortelli Ripieni (v, nfo) - Ricotta and lemon-filled tortelli with birubi mushrooms, hazelnuts, and basil	\$35
Il Calamaro (df, nf) - Stuffed squid with pappa al pomodoro, pea cream, chili oil, cuttlefish ink, and salmon egg.	\$46
Tagliata di Manzo (gf, df, nf) - Sirloin steak with Jerusalem artichoke purée, broccoli rabe, pickled blackberries, and beef jus.	\$55



Contorni

Sides

Asparagi Saltati (gf, v, nf, df) - Sautéed asparagus with tarragon emulsion and dehydrated egg	\$19
Peperonata (gf, vg, df, nf) - Peperonata with mint, garlic, and chili	\$17
Broccolini Grigliati (gf, vg, df, nfo) - Charred broccolini with fried garlic, almonds, and agrodolce	\$17



Set Menu

CHOOSE FROM MENU:

Begin with our choice of entrée, followed by either our handcrafted pasta or main course, and conclude with a decadent dessert. (per person)	\$65
Liquid engagement - (per person)	\$45

