

ANTIPASTI

PARMIGIANO PUFFS
Parmigiano Fritters / **11 (VE)**

SPAGHETTO AL FUMO
Smoked Spaghetti, Pecorino & Black Pepper / **19 (VE)**

FOIE GRAS
Shaved Foie Gras, Housemade Jam, Pistachio Crumble
& Anastasia's Sourdough Toast / **21 (DF)**

ANTIPASTO MISTO
Charcuterie, Mozzarella di Bufala, Giardiniera
& Bread / **40**

TORTA DI CIPOLLA
Onion Confit, Butter Block Puff Pastry & Gorgonzola / **17 (VE)**

ASPARAGI BIANCHI
White Asparagus, Tahini, Pea Shoots, Citronette & Parmigiano / **17 (GF, VE)**

CARPACCIO DI TONNO
Yellowfin Tuna, Tonnato Sauce
& Housemade Preserved Artichokes / **19**

ACCIUGHE MARINATE
Marinated White Anchovies, Olive Oil, Saffron
& Lemon Zest / **14 (DF)**

PRIMI

PASTA FRESCA

TAGLIATELLE
Flat 12 Mushrooms, Mascarpone & Parmigiano / **31**

GNOCCHI
Gorgonzola, Radicchio & Walnuts / **29 (VE)**

PASTA SECCA

MACCHERONI ALLA GENOVESE
Plato Dale Farm Braised Beef, Onions & Pecorino / **31**

BUSIATE
Braised Local Red Onions, 'Nduja & Pecorino / **28**

SECONDI

SPEZZATINO ALL'UVA
Braised Pork Shoulder, Onions & Grapes / **28 (GF & DF)**

TAGLIATA AL PEPE VERDE
Grilled Bavette Steak & Green Peppercorn Sauce / **33 (GF)**

BRANZINO IN CROSTA DI PATATE
Potato Crusted Sea Bass, Lemon, Thyme & Rosemary / **32 (DF & GF)**

PESCE SPADA ALLA GRIGLIA
Grilled Swordfish, Parsley, Lemon & Capers / **32 (DF & GF)**

CONTORNI

INSALATA
Mixed Greens & Nutritional Yeast / **13 (GF, DF, VE & VG)**

FINOCCHIO AL FORNO
Fennel, Breadcrumbs, Pecorino
& Sun Dried Tomatoes / **14 (VE)**

GATEAU DI PATATE
Potato, Mixed Salumi, Breadcrumbs & Parmigiano / **15**

PANE
Anastasia's Sourdough Baguette & Butter / **9 (VE)**



VE=VEGETARIAN
VG=VEGAN
DF=DAIRY FREE
GF=GLUTEN FREE

SUBSTITUTIONS ARE POLITELY DECLINED
IF YOU HAVE A FOOD ALLERGY, PLEASE NOTIFY US

A 20% SERVICE CHARGE WILL BE ADDED TO ALL GUEST CHECKS

ADVISORY: CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.