

Bar snacks

Hazelnuts with smoked sea salt 4
Fried cerignola olives 8
Taralli with fennel seed 4
Fried baccala polpettine with calabrian chili aioli 11

Antipasti-

Chefs antipasti selection 14
Burrata with pistachio, dragoncello & crostini 12
Shaved artichoke salad with fennel, mint & pecorino canestrato 12
Roasted asparagus with slow cooked egg & cortez bottarga 13
Roasted calamari with lovage salsa verde, lemon & fried corona beans 14
Arugula, shaved kohlrabi, fried capers, grana padano & saba 12

Crudo

Somerset Oysters 3 each Fort Bragg Sea Urchin 12 Geoduck Clam 16

Pizza *add- egg, prosciutto, arugula 3*

Montanara Rockridge - lightly fried dough, smoky tomato sauce, burrata & basil 17
Bianca - spring onion, fior di latte, egg, calabrian chili & anchovy 18
Salsiccia e Vongole - manila clams in the shell, shallot, lemon zest, parsley & sausage 20
Rachetta - racquet shaped pie, ricotta, pecorino, fior di latte, artichoke, green olive & basil 20
Margherita - tomato sauce, fior di latte & basil 15
Marinara - tomato sauce, oregano, garlic & olive oil 14

Primi -

Cavatelli with sacramento crawfish sugo & cannellini beans 13/21
Paccheri with fresh fava puree, lemon, mint & ricotta salata 11/19
Bucatini with ramps, mussels, white wine & chili 13/21
Orecchiette with lamb sausage, friarielli & fried senise pepper 12/20

Secondi -

Roasted rock cod with radish agrodolce & pine nuts 26
Crispy fried lamb sweetbreads with peas & marsala 24
Rabbit leg cacciatora with leeks, sage & gaeta olives 26
Pork polpettone with egg, spring onion & roasted baby carrots 25

Contorni -

Roasted fennel with cortez bottarga & lemon 8
Sugar snap peas with mint & calabrian chili 7
Fried potato & ceci with senise pepper vinaigrette 6
Little gem lettuce with lemon, anchovy & radish 6