



<b>RAW</b>	Seabass carpaccio, majoram, chilli, datterini tomatoes 17 Cured seatrout, crème fraiche, pickled cucumber, toast 12 Octopus carpaccio, grilled pepper vinaigrette 17
<b>CHARCUTERIE &amp; CHEESE</b>	Chicken liver, toast, radicchio tardivo, balsamic 10 Sheep's ricotta, taggiasca olives, marjoram, toast 12 Porchetta, marinated spinach, aioli, anchovies 14 Chargrilled polenta, gorgonzola, mustard fruits, speck 12 Burrata, charred pear, tuscan ham, radicchio, balsamic dressing 17
<b>SALADS</b>	Feta, bull's heart tomatoes, olives, cucumber, oregano 13 Terma artichoke, rocket, parmesan 15 Italian baby spinach, tropea onion, olives, roast garlic vinaigrette, pangrattato 9 Fennel, grapefruit, taggiasca olives, castel franco 13
<b>VEGETABLES</b>	Wood roasted sweet potatoes, chimichurri 9 Chargrilled hispi cabbage, bagna cauda, chilli, breadcrumbs 13 Slow roast roscoff onions, spiced feta, balsamic 15 Roasted cauliflower, spiced yoghurt, cumin, toasted buckwheat, coriander 12 Chargrilled sprouting broccoli, garlic, chilli, vinaigrette 11 Wood roasted purple potatoes, caraway sauerkraut slaw, aioli 12 Roasted carrots, goat's yogurt, celery leaf, black sesame 12 Wood roasted English asparagus, monk's beard, bottarga 15 Mushrooms, toast 14
<b>PLATES</b>	Cime di rapa raviolo, ricotta, wild garlic butter 19 Braised beef short rib agnolotti, porcini butter 21 Chargrilled Tuscan sausage, freekeh salad 19 Wood roasted whole sea bream, wild oregano, capers 23 Wood roasted half free range chicken, nduja, tomatoes, parma ham, toast 26 Chargrilled squid, skordalia, lemon, chilli 28 Chargrilled rump steak, chilli, parsley, balsamic 27 Braised pork meatballs, san marzano tomatoes, grilled bread 18 Chargrilled scarlet prawns, garlic, chilli 28 Chargrilled spring lamb cutlets, salsa verde 55