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## ANTIPASTI

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### Insalata di Arugula

*candied almonds, shallots & salted ricotta*

### Salumi Misti

*selection of sliced cured meats*

### Crostini Misti

*grilled rye toast, topped with robiola, black olive & marinated cicoria*

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## PRIMI

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### Ravioli di Ricotta con Bietola

*hand made ravioli with ricotta & rainbow chard with sage butter & parmesan*

### Risotto del Giorno

*risotto of the day with Capezzana 2016 olive oil*

### Branzino ai Ferri

*grilled fillet of seabass with braised baby romanesco, tomato, & dried Sicilian oregano*

### Maiale al Forno

*oven roasted pork rib chop, braised Tuscan kale and roasted sunchokes*

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## DOLCI

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### Torta Barrozi

*dark chocolate & hazelnut torte, crème fraîche*

### Lemon & Sour Cream Tart

*fresh raspberries*

### Gelato & Sorbetto del Giorno

three courses - \$49

*Storico*