

<b>antipasti</b>	
<b>oysters</b>	<b>3.5</b>
<b>baked olives</b>	<b>8</b>
<b>olive all`ascolana</b>	<b>12</b>
<b>salmon crudo, goat's curd, grapefruit, radish</b>	<b>20</b>
<b>calamari fritti, aioli, lemon</b>	<b>17</b>
<b>san daniele prosciutto, buffalo mozzarella</b>	<b>21</b>

<b>pasta</b>	
<b>pappardelle, beef, tomato, red wine, parmesan</b>	<b>33</b>
<b>tortelli, beetroot, gorgonzola, walnut pesto, pea shoots</b>	<b>29</b>
<b>mezzelune, ricotta, spinach, crab, mint</b>	<b>33</b>
<b>orecchiette, broccolini, peas, broad beans, ricotta salata</b>	<b>30</b>
<b>linguine, clams, pipis, white wine, basil</b>	<b>33</b>
<b>spaghetti, cacio e pepe</b>	<b>22</b>

<b>insalata</b>	
<b>red cabbage, raisins, dolce latte, walnuts, balsamic</b>	<b>15</b>
<b>mixed green leaves, cucumber, radish, seeded mustard dressing</b>	<b>14</b>
<b>radicchio, witlof, fennel, orange, mint, lemon</b>	<b>15</b>

<b>dolci</b>	
<b>cremino al cioccolato</b>	<b>15</b>
<b>pannacotta</b>	<b>14</b>
<b>meringue, marsala cream, berries</b>	<b>14</b>
<b>affogato</b>	<b>7</b>
<b>gran affogato</b>	<b>16</b>

**flour eggs water a tavola**