

## ANTIPASTO

Market oysters served natural with fennel pinzimonio dressing – 4.5 each

Cured kingfish pizzaiola, tomato, olives – 25

Wagyu bresaola, stracchino cheese, pickled vegetable giardiniera – 25

Half shell scallops, Venetian almond, brioche crust – 28

## PASTA

Paccheri Norma, tomato, eggplant, salted ricotta – 22

Tagliolini, local clams, chilli, garlic, olive oil – 26

Duck & porcini mushroom tortellini, caramelised pear – 28

## SECONDI

King George whiting fillets, breadcrumbs, pine nuts, sultanas, saffron & zucchini – 45

Veal saltimbocca, prosciutto, sage, white wine, semolina gnocchi – 40

Grilled devilled spatchcock, polenta, kale – 39

A daily selected butcher's cut, Chianti emulsion, shallots, potato – 46

Abbachio alla Romana, wet roasted lamb shoulder, white wine, Parmigiano, rosemary, sage – 40

## CONTORNI

Cos lettuce, cucumber, pickled onion – 10

Roasted peppers, garlic, whipped ricotta – 10

Rosemary & garlic roasted potatoes – 10

COMITEE ROOM  
BY GROSSI

