

Two Courses 90 Three Courses 115

Extra Course 25 Contorni 15

ASSAGINI

Olive Ascolane 14

Oyster, Red Wine Vinaigrette, Shallot 6ea

Fior di Zucca, Zucchini Flower 9ea

Oscietra Caviar, Soldiers, Mascarpone, Chives 190

ANTIPASTI

Salumi, Wild Boar Salami, Giardiniera

Capasante in Crosta, Scallops, Herb, Brioche Crust

Carpaccio, Pesce Spada, Parsley, Capers, Colatura, Gremolata

Duck Liver Parfait, Balsamic Onion

Crespelle alla Fiorentina, Spinach, Ricotta, Tomato

Cervelle, Lamb Brains, Capers, Brown Butter, Spinach

Palle Del Nonno, Pancetta, Lentils

PASTA E ZUPPA

Zuppa di Broccoli, Pancetta, Pecorino Toscano

Testaroli, Tuscan Pasta, Basil, Parmigiano

Pici all'etrusca, Herbs, Egg, Pangrattato, Lemon

Spaghetti Trabaccolara, Seafood, Tomato

Pappardelle, Rabbit Ragu, Marjoram, Green olive

Paccheri, Salsiccia, Sausage, Cavallo Nero, White Wine

SECONDI

Pesce alla Griglia, Potato, Zucchini, Saffron, Olive

Calamaro alla Griglia, Salmoriglio, Sugo Livornese

Anatra, Roast Duck, Vin Santo, Polenta, Turnip

Asparagi e Uova, Asparagus, Yolk, Pecorino Toscano, Fregola

Spalla di Vitello, Veal Shoulder, Lemon, Parsnip

BISTECCA Union Station Farm, Grass Fed

Eye Fillet

Porterhouse

Scotch Fillet

Alla Fiorentina, T-Bone for Two +55

Chianti Sugo, Bone Marrow, Tomato

Salsa Verde, Herbs, Anchovy

Senape, Mustard

Carabaccia, Red Onion

CONTORNI

Insalata, Cavolo Nero, Pangrattato, Parmigiano

Charred Leeks, Scapece

Green Beans, Peas, Potato, Pesto, Parmigiano

Potatoes, Rosemary, Garlic

Please speak with us regarding any dietary requirements. We endeavour to accommodate dietaries however, we cannot guarantee that any products served will be free of allergens. A 1.65% surcharge applies on all credit cards and a 15% surcharge applies on weekends and public holidays.

DOLCI

Tiramisu

Zuccotto, Chocolate, Pumpkin, Hazelnut, Sponge

Torta Pistocchi, Amarena Cherry, Ricotta Gelato

Fragole, Grilled Strawberries, Goat Cheese, Gelato, Italian Meringue

Formaggio, Pane Carasau