

PANINI

- RUSTICHELLA** 15

Mortadella, soppressata, spicy giardiniera spread, provolone
- FORMAGGIO** 15

Taleggio, smoked provolone, fior di latte, grana Padano
- ROSSO AMORE** 15

Soppressata, capocollo, caciocavallo, roasted red peppers
- CAPRI** 15

Fior di latte, heirloom tomato, fresh pesto, arugula
- PARMA** 16

Prosciutto di parma aged 12 months, taleggio, pat  di olive taggiasche
- SEMPLICIOTTO** 16

Prosciutto cotto mastro, smoked provolone, sun dried tomato pesto

House-baked daily focaccia, paired with a side salad.

STUFFED FOCACCIA

ROTATING DAILY
Our focaccia lineup is always changing, ask your server what we’re baking today

House-baked daily focaccia, paired with a side salad.

A Taste of True Italy

Every dish we serve features at least one D.O.P. ingredient. D.O.P. stands for Denominazione di Origine Protetta, or “Protected Designation of Origin.” This mark guarantees that the ingredient is made according to time-honored methods, in a specific region of Italy, with unmatched quality and authenticity. It’s how we bring the true taste of Italy to every plate.



Our Partners

We source our meats, coffee, and wines from trusted producers who uphold the highest standards of quality, tradition, and craftsmanship, so every pour and every plate tells a story.



MEN 



FOLLOW THE FLAVOUR
Scan the code and get transported into our stories, dishes, and special moments. Join the famiglia!

ANTIPASTI

FRITTURA DI CALAMARI (Share for two) Fried calamari rings, chili oil, puttanesca sauce, lemon wedges	24
FOCACCINA 🌿 Baked daily in house, fresh herbs, val di mazara sicillian extra virgin olive oil, giusti aged aceto balsamico	7
INSALATA DI CAVOLO NERO Black Tuscan kale, warm mushrooms, lemon–Pecorino dressing, toasted pumpkin seeds	15
INSALATA DI RUCOLA E PROSCIUTTO Arugula, prosciutto di parma aged 14 months, pecorino, fennel	12
ARANCINI Saffron risotto, mozzarella fior di latte, peas, basil aioli	15
POLPETTE DELLA NONNA Beef, pork and pancetta meatballs, fresh oregano marinara	15
BURRATA 🌿 Burrata pugliese, arugula, val di mazara olive oil, roasted tomatoes, shallots	18

PIZZE

MARGHERITA 🌿 Mozzarella fior di latte, san marzano tomato sauce, fresh basil	16
CAPRICCIOSA Prosciutto cotto, mushroom, artichoke, olive taggiasche, mozzarella fior di latte, tomato sauce	21
DIAVOLA Salame calabrese, roasted red peppers, red onions, mozzarella fior di latte, tomato sauce	20
PROSCIUTTO E RUCOLA Prosciutto di parma, arugula, mozzarella fior di latte, shaved parmigiano, tomato sauce	22
FUNGI 🌿 Roasted mixed mushrooms, truffle cream, arugula, taleggio, mozzarella fior di latte, toasted pecans, fresh truffle	22
SALSICCIA E RAPINI Fresh rapini, sausage, tomato sauce, mozzarella fior di latte	22

PRIMI

SPAGHETTI ALLA CARBONARA Guanciale, black pepper, egg yolk, pecorino romano	18
TAGLIATELLE ALLA BOLOGNESE Slow cooked Beef, pork and tomato ragù, parmigiano reggiano	22
GNOCCHI AL POMODORO Hand made potato gnocchi, pomodoro sauce, fresh basil	20
RIGATONI SALSICCIA E FINOCCHIO Slow cooked pork and fennel cream ragù, pecorino romano	21
BUCATINI ALL’AMATRICIANA Guanciale, fresh ground pepper, calabrian chili flakes, san marzano tomatoes	21
TROFIE AL PESTO 🌿 House made pesto sauce, pecorino, toasted pine nuts	17
RISOTTO ALLA ZUCCA Oven-roasted Red Kuri squash, Acquerello risotto, sage oil, prosciutto crisp	22

All crafted with L'Oro di Gragnano,
our house pasta brand