



Set menu \$115 per person—sharing style

Antipasti

Ascolane—mixed marinated olives [vg] [gf]

Ciabatta—house made ciabatta, E.V.O. oil [vg]

Duo of Oysters—freshly shucked with mignonette, fried with
homemade tartare sauce

Crudo—market raw fish of the day, shallots, mint, citrus &
cucumber salsa, ginger vinaigrette [gf] [df]

Carpaccio—lightly smoked beef carpaccio, raspberry Cipriani
sauce, rocket, shaved Grana Padano DOP [gf]

Burratina—heirloom tomato salad, aged balsamic dressing [gf]

Primo

Lasagnetta Estiva—baked layered homemade pasta, homemade
pesto alla Genovese, mozzarella, Grana Padano DOP, market fresh
tomato

Secondo

Costine d’Agnello—pancetta wrapped lamb rack, sauteed mixed
summer vegetables, roasted potatoes, gremolada sauce, jus

Verdura del Giorno—sautéed market green vegetables of the day
with Bagna Càuda*, aromatic breadcrumb

*Piedmontese garlic butter and anchovy emulsion

Dolce

Gelato al momento—soft served Fiordilatte homemade Gelato,
selection of toppings [v]

[v]vegetarian, [vg]vegan, [df]dairy free, [gf]gluten friendly