

CICCHETTI

Avocado & chickpea dip, crudité pb, gf	22
Zucchini fritti, lemon aioli pb	20
Whipped ricotta, truffle honey, crostini v	23
Gnocchi 'Romana' gorgonzola fonduta v	18
Meatballs, tomato sauce, basil	19

APPETIZERS

Chilled pea soup, pea tendrils pb, gf	12
Fried artichokes, cacio pepe v	18
Burrata, beets, avocado, basil v, gf	22
Grilled octopus, lemon, capers, olives gf	28
Calamari fritti, lemon, chili, aioli	23
Veal tonnato, caper berries* gf	22

CARPACCIO & TARTARE

Beef tartare, black truffle, quail egg *	25
Ahi tuna tartare, avocado, chili, mint* gf	23
Salmon carpaccio, cucumber, jalapeño gf	22
Hamachi crudo, citrus, avocado* gf	27

PIATTO UNICO 26
Monday to Friday 11.30am - 4pm

SALADS *chicken 13 / shrimp 13 / salmon* 13*

Chopped spring vegetables pb, gf	24
Endive, cara cara orange, arugula radicchio, ricotta salata gf, v	26
Tuscan kale avocado, apple, radish, seeds pb, gf	22
Butter lettuce, avocado, cherry tomato pb, gf	22

WOOD OVEN PIZZA

Buffalo mozzarella, tomato, basil v	26
Vegan sausage, mushroom, hemp aioli pb	28
Black truffle, zucchini blossom, goat cheese v	60
Spicy salami, mushroom, mozzarella	32
Fennel sausage, broccolini, fior di latte, chili	34

PASTA

Fusilli, kale pesto, chili, broccolini pangrattata pb	26
Ricotta & spinach tortelli, tomato sauce v	32
Spaghetti, Maine lobster, chili	56
Rigatoni beef bolognese	29
Pappardelle, wild boar ragu	34
Cavatelli lamb ragu, pecorino	36
Agnolotti 'del plin', butter, sage	38

FIorentina STEAK 150

32oz Porterhouse, porcini, spinach, potato

MAINS

Whole cauliflower salmoriglio, lemon aioli pb, gf	23
Eggplant parmigiana, wild arugula v	25
Salmon, broccolini, Castelvetrano, pesto* gf	39
Branzino spinach, tomatoes, peppers, olives gf	49
Seared scallops, lemon & pea risotto gf	48
Chicken paillard, tomato, arugula gf	34
Brick chicken, brussels panzanella	39
Dover sole, lemon-caper sauce gf	80
Veal chop Milanese, lemon, sage	70
Saltimbocca, prosciutto, mash potato	34

SIDES

Sauteed spinach pb, gf	10
Roasted potatoes, rosemary pb, gf	12
Broccolini, chili, parmigiano gf, v	13
Brussels sprouts, pangrattata, agrodolce pb	12

*A 20% service charge will be added to groups of six or more.

pb plant based | **v** vegetarian | **gf** gluten free

Please let us know if you have any allergies or dietary requirements, our dishes are made here but might contain trace ingredients. *Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Gluten free bread, pasta and pizza available on request.