

Autumn Seasonal Menu

❖ Antipasti ❖ 16

Butternut Squash Arancini Saffron - risotto fritters filled with roasted squash & asiago

Charred Brussels Sprouts with Guanciale - with balsamic glaze, toasted hazelnuts & pecorino Romano (*contains hazelnuts*)

Autumn Burrata - Creamy burrata, roasted figs, cranberry mostarda, arugula with grilled bread

❖ Paste ❖

Pumpkin Ravioli **25** With sage-brown butter & amaretti crumble (*contains almonds*)

Tagliatelle with Braised Lamb Ragù **30** Slow-braised lamb with tomato & rosemary

Orecchiette with Broccoli Rabe & Sausage **28** Classic Southern Italian dish with spicy fennel sausage & garlic oil

❖ Secondi Piatti ❖

Chicken alla Cacciatora Moderna **30** Pan-seared bone-in chicken breast with rosemary, pancetta, root vegetables & Chianti reduction

Roasted Branzino with Fennel & Citrus **38** Branzino filet roasted with fennel, blood orange & olive oil

Heritage Pork Chop Milanese **30** Bone-in chop, golden fried, topped with apple-cabbage slaw & Calabrian chili vinaigrette



Italian Sparkling or Still Water **6**

Espresso **3/5** • Cappuccino **5** • Coffee/Tea **2**

Affogato alla Biagio **8**

**Our desserts are house-made. We invite you to visit our bakery case –
Can you resist?**