

Folietta

STUZZI

ANCHOVY BRUSCHETTA 4/pc
Grilled bread, anchovy, cultured butter

SMOKED OLIVES 13
Castelvetrano olives, hardwood smoked

GRILLED DATES 9
Brown butter, Maldon salt

PARMESAN CROCCHETTE 4/pc
Reggiano, prosciutto di Parma

PANE

FOCACCIA 12
Maldon salt, wild oregano
served with a choice of
Olive oil & 8yr balsamic vinegar
or
Black olive and caper tapenade

RICOTTA 21
Focaccia, fresh ricotta, black truffle, olive oil

INSALATE

INSALATA MISTA Romaine, arugula, olives, broccoli, pickled peppers, salumi, sharp provolone 22

BARBABIETOLA Slow cooked beetroot, burrata, rhubarb, pistachio 24

BRASSICA CAESAR Raw & grilled broccoli's, Calabrian chili, anchovy dressing, pangrattato 20

ANTIPASTI

ASPARAGUS FRITTI 18
Spring garlic aioli

LOBSTER CRUDO 30
Avocado, black olives, citrus, serrano chili

WAGYU BEEF CARPACCIO 26
Mushroom, bagna cauda, smoked egg yolk, Reggiano

POLPO 24
Grilled octopus, pesto alla trapanese, almond

CALAMARO 22
Humboldt squid, puttanesca, basil

POLPETTE E SUGO 20
Veal, pork, beef meatballs, Sunday sugo, focaccia

PRIMI

ALL PASTA IS MADE IN HOUSE DAILY

LINGUINE 32
Zeke's spot prawns, shellfish jus, chives

TROTTOLE VERDI 32
Slow cooked lamb ragu, ricotta salata, mint

CANNELLONI 30
Ricotta, goat cheese & potato stuffed pasta,
pea pesto, favas, Reggiano

RIGATONI ALL'ARRABBIATA 28
San Marzano, Calabrian chili, stracciatella

CARAMELLE 30
Mushroom & mascarpone stuffed pasta,
mushroom butter sauce, Pecorino

BUCATINI AL CACIO E PEPE 26
Pecorino, whey, freshly cracked Sarawak pepper

RAGÙ ALLA NAPOLETANA

Pork shank braised in sugo, meatballs, sausage, friarielli, rigatoni (serves 2-4 people)

98

SECONDI

BRANZINO Grilled whole, sorrel pesto, charred lemon 52

MAIALE Roman spiced pork chop, Taleggio crust, fennel sausage soffritto, brassicas 39

POLLO E CROSTONE Roasted Heritage Farms half chicken, charred focaccia, roasted garlic jus, pickled scapes 38

VITELLO ALLA PARMIGIANA Breaded 14oz bone-in veal chop, sugo, burrata, basil 62

TAGLIATA DI MANZO Grilled bistro filet, arugula, aged balsamic, Reggiano 39

BISTECCA FIORENTINA 32oz dry-aged porterhouse, roasted garlic, salmoriglio 115

CONTORNI

PISELLI GRIGLIATI 16
Grilled spring peas, lemon ricotta

FUNGHI MISTI 18
Pemberton Meadows mushrooms,
grilled onion, Pecorino

PATATE NOVELLE 16
New potato, parsley, beef tallow bagna cauda

CARCIOFO 16
Whole fried artichoke, garlic aioli

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