

P'tit dej

Croissant waffle • pure maple syrup, candied black cherries & chantilly	17
Cheesy garlic bread • fior di latte, parmesan, garlic, olive oil, parsley & oregano (prosciutto parma +4)	15
Raw oysters half dozen (depending on arrivals)	19
Selection of imported charcuterie & cheese, honey comb • (add burrata +6)	32
Banana pancakes • candied black cherries & chantilly	17
Brioche French toast • pure maple syrup, candied black cherries & chantilly	17
Short ribs ragù benedict on English muffin	25
Prosciutto cotto eggs benedict on an English muffin	22
Smoked salmon eggs benedict on English muffin	23
Steak & eggs • arugula salad, shaved parmesan	35
Sunny side up eggs, bacon or pork sausage, sourdough toast, butter & jam	20
Soft-boiled eggs a la coque, sourdough toast	14
Mushroom omelette • prosciutto cotto, comte, parsley, sourdough toast, butter & jam	24
Spinach omelette • feta, chives, sourdough toast, butter & jam	23
Truffle tremor omelette • prosciutto cotto, truffle sauce topped with shaved truffle	32
Scrambled eggs • prosciutto cotto, comte cheese, parsley, sourdough toast, butter & jam	23

Toast & Sandwiches

Yuzu avocado toast • olive oil, yuzu, cilantro, sesame, red onion, balsamic glaze (add egg +4)	21
Mushroom toast • creme fraiche, thyme, white wine on sourdough (add egg +4)	23
Parma burrata toast • yogurt pesto sauce, tomato, prosciutto parma, parsley	24
Egg sandwich • scrambled eggs, comte, crispy bacon on a brioche	22
Wagyu smash burger • double patty, honey mustard pickles, cheddar, onions, brioche bun, fries	21

Pizza dough sandwiches

Caprese • frisée, tomato, burrata, olive oil, avocado, balsamic glaze & basil	20
Parma • yogurt pesto sauce, tomato, prosciutto, burrata, balsamic glaze & arugula	25
Prosciutto cotto • tomato basil sauce, fior di latte, soppressata nduja, cornichons, arugula	23
Bbt • bacon, burrata & tomatoes & balsamic glaze	20
The beef • 8 hours slow cook beef short ribs ragù, mustard, honey mustard pickles, comte & onions	27
Smoked salmon • robiola cheese, tomato, avocado, cucumber & red onions	26

Wood fired pizza

Pomodoro • tomato & basil sauce, fior di latte, oregano, olive oil (+6 burrata Pugliese)	24
Parma prosciutto • marinara, fior di latte, taggiasca olive, oregano, fire-roasted artichokes, basil	29
Prosciutto cotto • marinara, fior di latte, mushrooms, oregano, basil, parmesan & mirror egg	28
Pepperoni • tomato & basil sauce, fior di latte, parmesan, oregano, basil	27
818 • tequila sauce, soppressata, fior di latte, parmesan, Nduja, fire-roasted red pepper, oregano	28
Raclette • bresaola, roasted potatoes, fior di latte, oregano & parmesan	28
Ragù • 8 hours slow cook beef short ribs, fior di latte, oregano, basil & parmesan	29
Feta • spinach, fior di latte, parmesan, oregano, honey & roasted hazelnut (+6 burrata Pugliese)	28
Mushroom • fontina, parmesan, thyme, oregano & truffle tremor	28
Smoked salmon • fior di latte, robiola cheese, parmesan, lemon, baby arugula & burrata Pugliese	29

From our wood fired grill

Beef tenderloin • green peppercorn sauce, hand cut fries	39
Skirt steak • chimichurri, arugula salad, shaved parmesan	33
Dry aged bone in rib eye • truffle tremor sauce, hand cut fries	98
Marinated chicken • honey, hummus, cumin, harissa, cilantro & sumac	28
New Caledonia blue prawns • virgin olive oil, shallots, garlic, onions, red peppers & shashuka	38
Loup de mer • garlic, herbs de Provence, xtra virgin olive oil, lemon, tzatziki, dill & pumpkin seeds	37
Grilled salmon • olive oil, lemon, Laura's ratatouille	29

Salads

Tomato medley • artichokes, burrata, basil, mint, parmesan, pumpkin seeds & olive oil, balsamic	22
Pomegranate • frisée, chopped apple, robiola cheese, hazelnut, apple vinaigrette	23
Savta caesar salad • Panko chicken, baby heart romaine, sourdough croutons, anchovies, parmesan	23
Grilled chicken • grapefruit, arugula, tomato, feta, cucumber, mint, sunflower seeds, shallots, ginger vinaigrette	23

Vegetables

Shakshuka • baked eggs, sumac, cilantro	24
Sautéed corn • feta, yogurt, cilantro, chili flakes, shallots & spring onions	17
Japanese eggplant • agrodolce, cherry tomato, tahini, sumac, cilantro	17
Eggplant milanese • tahini labneh sauce, cilantro, sumac, garlic	19
Crispy artichoke hearts • panko, lemon cream, sea salt, cilantro	18
Sautéed caulilini • garlic, chili flakes, vinegar, lemon, butter & white wine	16
Sautéed broccolini • garlic, white wine, chili flakes, parsley & bottarga	17
Grilled avocado • cilantro, grapefruit, lemon, red pepper flakes, roasted sesame & garlic	15
Baby zucchini • mint, ponzu sauce, roasted sunflower seeds	13
Hand cut fries (+5 truffle)	7