



Cicchetti

GRISSINI OLIVES &
PARMIGIANO REGGIANO (V).....15.5

FRIED STUFFED OLIVES.....15.5
Pork & Veal

SICILIAN CROSTINI (V).....12
Fava Bean Hummus,
Preserved Lemon, Ricotta

Antipasti

HOUSE BAKED FOCACCIA (V).....14.5
+ Garlic Butter, Parmigiano Reggiano.....3

ARANCINI (V).....18.5
Funghi

CACIO E PEPE'S (V).....15.5
Aubergine Fritters, Cacio e Pepe Sauce

SALUMI PLATE.....33
House Pickles, Grissini

PROSCIUTTO.....26
Stracciatella, Fried Pizza Dough

POLPO ALLA PIZZAIOLA.....26
Charred Octopus, Tomato, Olives,
Capers, Jalapeños

CACIOCAVALLO ALL' ARGENTERIA (V)....23.5
Palermo Fried Cheese,
Hot Honey, Oregano

WHIPPED BUFFALO RICOTTA (V).....22
Pistachio Pesto Crostini

KINGFISH CRUDO.....27.5
Sunset Dressing, Pickled Jalapeños,
Pomegranate

BURRATA (V).....24.5
Roasted Bullhorn Peppers,
Tomato + Almond Salsa

CALAMARETTI E GAMBERETTI FRITTI...28.5
Calamari, Prawns, Zucchini, Lemon

STEAK TARTARE.....27.5
Goat's Curd, Potato Chips

POLPETTE AL SUGO.....24.5
Veal + Pork Meatballs, Napoli Sauce

POLENTA CHIPS (V).....16
Fra Diavolo Salsa

Macaroni

SPICY RIGATONI VODKA (V).....32
Tomato, Onion, Calabrian Chili

MACARONI PESTO DI PISTACCHI (V).....33
House Made DOP Bronte Pistachio Pesto

PAPPARDELLE ALLA BOLOGNESE.....36
Wagyu Bolognese

GIGLI.....33
Slow Braised Sausage Ragù,
Sicilian Cheese Fondue

BAKED ALLA NORMA (V).....32
Eggplant, Tomato, Basil, Salted Ricotta

GNOCCHI (V).....29.5
Tomato, Basil, Stracciatella

PACCHERI ALLA NERANO (V).....32
Zucchini, Parmigiano Reggiano, Basil

SPAGHETTI GAMBERI E POMODORINI.....39.5
Prawns, Cherry Tomatoes, Garlic, Chili

MAFALDINE.....39.5
Twelve Hour Lamb Ragù

RISOTTO CON POLLO.....35
Chicken Ragù, Parmigiano Reggiano

Insalate

SICILIAN SALAD (V).....19.5 Cos Hearts, Chicory, Fennel, Radish, Celery, Orange, Mascarpone, Sesame Seeds	CAESAR.....24.5 Cos, Boiled Egg, Bacon, Anchovies, Croutons, Parma Dressing
INSALATA DI FARRO (V).....24.5 Ancient Grains, Broccoli, Zucchini, Snow Peas, Edamame, Peas, Sunflower Seeds, Pumpkin Seeds, Mixed Leaves	+ Grilled Chicken.....8.5

Pizza

MARGHERITA (V).....24.5 San Marzano Tomato, Basil, Fior Di Latte, Parmigiano Reggiano	IL TRICOLORE (V).....30 Piennolo Tomato, Eggplant & Basil Pesto, Stracciatella
+ PROSCIUTTO.....8	SPICY GARLIC.....28 Nduja, Garlic, Herbs, Parmigiano Reggiano
PEPE'S-RONI27.5 Pepperoni, San Marzano Tomato, Fior Di Latte, Parmigiano Reggiano	QUATTRO SALUMI.....32.5 Sopressa Salami, Pork Sausage, Prosciutto Cotto, Guanciale, Datterini Tomato, Pickled Chilli
LA FUNGHI (V).....26 Mixed Mushrooms, Buffalo Mozzarella, Thyme	MARE E MONTI.....34 Prawns, Clams, Mussels, Yellow Tomato, Garlic, Chilli, Parsley
RUBEN.....28 Roasted Tri-Tip Beef, Pickled Cabbage, Smoked Mozzarella	ZUCCA (V).....25.5 Roasted Pumpkin, Provola, Sage Oil, Goat's Cheese
LA ZUCCHINA (V).....25.5 Zucchini, Pecorino Toscana, Cacioricotta, Basil	PORK BELLY.....32 Maple Glazed Pork Belly, Bacon Jam, Smoked Provola
	GLUTEN FREE PIZZA BASE.....+4

Carne e Pesce

POLLO.....36 Sicilian Lemon Chicken, Burnt Rosemary	MANZO.....52 200g Romsey Ranges Grass Fed Eye Fillet, Jus	PESCE.....MP Market Fish, Garlic, Preserved Lemon, Capers
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Contorni

ARUGULA & PERE.....14.5 Rocket, Pear, Parmigiano, Balsamic, EVOO	GREEN BEANS.....15 Mushrooms, Pistachio Pesto, Shallots, Parmigiano Reggiano	SICILIAN FRIES.....15.5 Sage, Thyme, Rosemary, Salted Ricotta
GARDEN SALAD.....14 Vinaigrette Dressing		FRENCH FRIES.....12.5

Dolce

GIANT GELATO SANDWICH.....21 Pistachio, Chocolate, Coconut Gelato, Brioche Bun	LEMONS16.5 Lemon + Vanilla Mousse, Lemon Compote, Yuzu Ganache, Biscuit Crumb	CANNOLI SICILIANI.....15.5 Ricotta + Housemade Nutella, Hazelnut Praline
	TIRAMISU16	BOMBOLINI AL PISTACCHI.....16.5 Warm Italian Donuts, Pistachio Crema
	MOUSSE AI CIOCCOLATO...15	