



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 Chilli

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

PAPPARDELLE ALLA BOLOGNESE.....36
Wagyu Bolognese

GIGLI.....33
Slow Braised Sausage Ragu,
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, Chilli

MAFALDINE.....39.5
Twelve Hour Lamb Ragu

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

Insalate

SICILIAN SALAD (V).....19.5
Cos Hearts, Chicory, Fennel, Radish, Celery,
Orange, Mascarpone, Sesame Seeds

INSALATA DI FARRO (V).....24.5
Ancient Grains, Broccoli, Zucchini, Snow Peas,
Edamame, Peas, Sunflower Seeds,
Pumpkin Seeds, Mixed Leaves

CAESAR.....24.5
Cos, Boiled Egg, Bacon, Anchovies,
Croutons, Parma Dressing

+ Grilled Chicken.....8.5

Pizza

MARGHERITA (V).....24.5
San Marzano Tomato, Basil, Fior Di Latte,
Parmigiano Reggiano

+ PROSCIUTTO.....8

PEPE'S-RONI27.5
Pepperoni, San Marzano Tomato,
Fior Di Latte, Parmigiano Reggiano

LA FUNGHI (V).....26
Mixed Mushrooms, Buffalo Mozzarella,
Thyme

RUBEN.....28
Roasted Tri-Tip Beef, Pickled Cabbage,
Smoked Mozzarella

LA ZUCCHINA (V).....25.5
Zucchini, Pecorino Toscana, Cacioricotta,
Basil

IL TRICOLORE (V).....30
Piennolo Tomato, Eggplant & Basil Pesto,
Stracciatella

SPICY GARLIC.....28
Nduja, Garlic, Herbs, Parmigiano Reggiano

QUATTRO SALUMI.....32.5
Sopressa Salami, Pork Sausage, Prosciutto Cotto,
Guanciale, Datterini Tomato, Pickled Chilli

MARE E MONTI.....34
Prawns, Clams, Mussels,
Yellow Tomato, Garlic, Chilli, Parsley

ZUCCA (V).....25.5
Roasted Pumpkin, Provola, Sage Oil,
Goat's Cheese

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

Contorni

ARUGULA & PERE.....14.5
Rocket, Pear, Parmigiano,
Balsamic, EVOO

GARDEN SALAD.....14
Vinaigrette Dressing

GREEN BEANS.....15
Mushrooms,
Pistachio Pesto, Shallots,
Parmigiano Reggiano

SICILIAN FRIES.....15.5
Sage, Thyme, Rosemary,
Salted Ricotta

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

TIRAMISU16

MOUSSE AI CIOCCOLATO...15

CANNOLI SICILIANI.....15.5
Ricotta + Housemade Nutella,
Hazelnut Praline

BOMBOLINI
AL PISTACCHI.....16.5
Warm Italian Donuts,
Pistachio Crema