



fio re famiglia.

ANTIPASTI

antipasti board	34
charcuterie, cheese, housemade pickles, marinated olives, nduja-honey, focaccia	
housemade focaccia	10
olive oil, balsamic reduction	
warm marinated olives	10
citrus, rosemary, cardamom, gremolata	
bruschetta	12
gem tomato, onion, pesto, ground fennel, balsamic reduction	
scallop crudo	27
Hokkaido scallops, pickled pear, roasted roma tomato, basil oil, crispy shallot, citrus vinaigrette, microgreens	
octopus carpaccio	25
red wine marinated octopus, pickled fennel, romesco, mixed greens, cherry tomatoes	
whipped ricotta tapenade	16
housemade ricotta, red pepper, caper, artichoke & castelvetro olive tapenade, olive oil, lemon zest, flatbread	
polpette	22
pork & beef meatballs, pomodoro, grana padano, focaccia + extra meatball 5	

SALADS

insalata di calamari	27
mixed greens, marinated squid, cucumber, gem tomato, pickled fennel & red onion, castelvetro olive, dill vinaigrette, basil oil	
caprese	25
local heirloom tomatoes, fior de latte, sundried tomato, arugula, basil oil, balsamic pearls, parsley + prosciutto 6	
insalata di famiglia	18
mixed spring greens, gem tomato, cucumbers, pickled golden raisins, goat cheese, fennel mint vinaigrette + grilled prawns 10, prosciutto 6, bacon 5	
rucola	18
arugula, grana padano, pine nuts, lemon vinaigrette + grilled prawns 10, prosciutto 6, bacon 5	

MAINS

braised pork cheeks	36
juniper red wine sauce, creamy goat cheese polenta, fresh goat cheese, black mission fig jam	
chicken parmigiana	30
panko & parmigiano breaded chicken breast, pomodoro, mozzarella, arugula, grana padano + spaghetti pomodoro - 6	
cioppino	39
mussels, Hokkaido scallops, Manila clams, prawns, bacon, tomato-white wine broth, preserved lemon, parsley, focaccia	
prawns and scallops	35
pan seared Hokkaido scallops, prawns, celery root purée, brown butter	

PASTAS

spaghetti carbonara	29
guanciale, black pepper, egg yolks, grana padano	
tagliatelle alle vongole	32
Manila clams, white wine, garlic, butter, prosciutto, parsley	
mushroom trottole ragù	29
mixed mushroom ragù, double smoked bacon, arugula, smoked caciocavallo, fresh thyme	
linguine ai gamberi	31
prawns, gem tomatoes, capers, chili flakes, preserved lemon, grana padano	
casarecce bolognese	29
beef, veal & pork ragù, grana padano, gremolata	
rigatoni cacio e pepe	26
pecorino, black pepper, grana padano	
tomato risotto (GF)	29
sun dried tomato, pomodoro, roasted roma tomatoes, thyme, pickled fennel, fresh straciatella, grana padano, basil oil	

PIZZAS

zucchini	26
bianca, mozzarella, zucchini squash, honey drizzle, lemon zest, grana padano	
margherita	25
pomodoro, fior di latte, basil	
rossa	28
pomodoro, mozzarella, Italian sausage, artichoke, roasted red pepper, gremolata	
mortadella	28
bianca, mozzarella, mortadella, pistachio, parsley, grana padano	
peach & prosciutto	29
bianca, mozzarella, gorgonzola, prosciutto, peaches, arugula, grana padano	
finocchiona	27
pomodoro, mozzarella, finocchiona, olive, pickled fennel	
feature pizza	mp
additions	
prosciutto, finocchiona	6
bacon, italian sausage	5
arugula, gorgonzola	4
extra cheese	3