

O N E

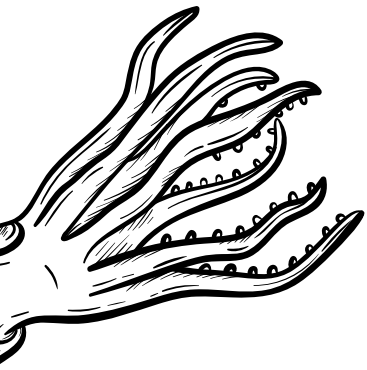
BRANDADE FRITTERS

tomato confit pepper sauce

T W O

CHARRED CALAMARI SALAD

blood orange-arugula panzanella, aioli



T H R E E

HEAD ON PRAWNS

chickpeas, caramelized onion brodo

F O U R

LINGUINE AND CLAMS

pepperoncini, parsley, toasted breadcrumb



F I V E

CIOPPINO

monkfish, clams, mussels, octopus, squid

S I X

LIMONCELLO GELATO

almond pizelle



S E V E N

CANNOLI