

CHEF LIAM'S SELECTIONS

SMALL PLATES

CANEDERLI 18

cheese-stuffed northern Italian bread dumplings
shaved speck, smoked ham brodo

ZUCCA BRUSCHETTA 14

roasted pumpkin, smoked ricotta, radicchio, apple saba

HAND-MADE PASTA

BRAISED RABBIT CAPPELLETTI 34

robiola cream, shaved pine mushroom, watercress oil, winter radish

LAMB WHITE BOLOGNESE 27

chickpea flour tagliatelle, shaved pecorino, rosemary ash

ARTISAN PIZZA

SWEET POTATO & BELPER KNOLLE 23

n'duja, ricotta, sweet potato, shaved belper knolle, aged balsamic

WOOD FIRED ENTRÉE

ROASTED PORK BELLY 38

calabrian pepper & apple cider glaze, polenta
apple fennel salad, pickled shallot, toasted walnuts

PINK OCTOBER!

*PART & PARCEL 18

wheatley vodka, elderflower liqueur,
fresh grapefruit, citrus

*A portion of these proceeds will go towards Bringing Joy,
a charity that delivers care packages to cancer patients.



