

AVIA

Pane & Sugo	8
House curd, coffee baked pumpkin, malt	17
Baby escarole pie capers, olives, salted ricotta	16
Crudo of the day, melon, celery, pepita oil	24
Raw beef, potato chips, parmesan, garum	23
Octopus, avocado, aioli	25
Sedanini, trippa a la parmigiana	29
Strascinati, chicory, pine nuts, currants	25
Spaghettoni, lemon, provolone, native pepper	26
Bottoni, salted cod, potato, mustard fruit	31
Roasted market fish, wilted greens, roast garlic	41
Snapper tail, roast tomato piccante, grapefruit	MP
House sausage, cavolo nero pesto	32
Lamb belly, cipollini, rosemary	42
Seasonal leaves, strawberry vingegar, almonds	13
Roasted leek, gribiche, tarragon	14
Baby potatoes, anchovy butter, parsley	12

Chef selection menu	75pp
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10% surcharge on sundays & public hoildays