

# MENSA

|                                                                       |      |
|-----------------------------------------------------------------------|------|
| MENSA CIABATTA, CHILLI OIL + PECORINO                                 | 7ea  |
| SCALLOP CRUDO, ELDERFLOWER, STRAWBERRY, MINT                          | 12ea |
| PASTA FRITTA, `NDUJA, HONEY, MASCARPONE                               | 7ea  |
| OLIVE ALL'ASCOLANA - QUEEN GREEN OLIVE, WHITE RAGU                    | 6ea  |
| FRIED CALAMARI, ZUCHINNI, TARTARE, CHILLI                             | 34   |
| MUSHROOM CARPACCIO, GREMOLATA, SEMI-DRIED TOMATO, TRUFFLE PECORINO    | 25   |
| SLOW-COOKED CHICKPEA, ONION, WILD ROCKET, RICOTTA SALATA              | 20   |
| STRACCIATELLA, HEIRLOOM TOMATOES, WHITE BALSAMIC, BASIL               | 35   |
| VITELLO TONNATO, GIARDINIERA, FRIED CAPER                             | 29   |
| CAPPELLACCI, GOLDEN BEET, RICOTTA, GOATS CURD, SAGE BUTTER            | 42   |
| RIGATONI, BLUE SWIMMER CRAB, VODKA SAUCE, CHILLI, PECORINO            | 46   |
| SPAGHETTI ALLA CHITARRA, VONGOLE, CHILLI, GARLIC, WHITE WINE, PARSLEY | 45   |
| PAPPARDELLE, WILD RABBIT, SAGE, GREEN OLIVE                           | 45   |
| EGGPLANT, ZUCCHINI, FIOR DI LATTE, TOMATO, BASIL                      | 28   |
| MARKET FISH, 'ALLA MILANESE', FENNEL, ORANGE, BOTTARGA AIOLI          | 49   |
| CALAMARI ALLA BRACE, `NDUJA, ANCHOVY GREMOLATA, CUTTLEFISH AIOLI      | 49   |
| 350GM MBS +5 WAGYU PORTERHOUSE, BRAISED CAVOLO NERO, BAGNA CAUDA      | 75   |
| 1000GM MBS +5 WAGYU BISTECCA ALLA FIORENTINA                          | 145  |
| MIXED LEAVES, RASPBERRY, MUSTARD SEED VINAIGRETTE                     | 17   |
| RED CABBAGE, WALNUT, RAISIN, GORGONZOLA, BALSAMIC                     | 18   |
| WILTED GREENS, LEMON, EVOO                                            | 18   |
| FRIED POTATO, ROSEMARY, GARLIC                                        | 18   |
| 'BREAK BREAD TOGETHER'                                                |      |
| THREE-COURSE SHARED MENU PER GUEST                                    | 85   |
| ADD DESSERT                                                           | 10   |
| REQUIRED FOR GROUPS OF EIGHT AND ABOVE                                |      |

1.7% SURCHARGE APPLIES TO ALL CARD TRANSACTIONS