

GOOD DAY

EARL

HOUSE MADE FOCACCIA <i>smoked butter, olive oil</i>	\$10
+ITALIAN OLIVES <i>with confit garlic</i>	\$8
+RICOTTA <i>with cherry tomato, basil oil</i>	\$8
+RED PEPPERS <i>lemon, garlic, onion, oregano</i>	\$12
+PROSCIUTTO DI PARMA <i>from Emilia-Romagna</i>	\$12
FRIED ARTICHOKE <i>tempura artichoke, harissa, manchego</i>	\$18
VENISON TARTARE <i>anchovy crème, house made focaccia</i>	\$22
CALAMARI FRITTI <i>semolina crusted squid, pumpkin, miso emulsion</i>	\$24
LOCAL BURRATA <i>prosciutto, marinated zucchini, mint, dukkah, olive oil</i>	\$26
SICILIAN CAESAR <i>cos, egg, parmesan, crouton, anchovy [+salmon \$8]</i>	\$22
HOUSE MADE GNOCCHI <i>broccolini, walnut, pecorino</i>	\$26
BUTCHERS STEAK <i>sirloin, grilled autumn zucchini, salsa verde</i>	\$28
MARKET FISH <i>romesco, cucumber, fennel, preserved lemon</i>	\$28
EARL SANDWICH <i>prosciutto, mortadella, red pepper, ricotta, salsa verde</i>	\$24
SHOESTRINGS <i>garlic oil, pecorino</i>	\$12
HOUSE SALAD <i>autumn green leaves, sherry vinaigrette</i>	\$12
CHOCOLATE ENTREMET	\$16
<i>pomegranate ganache, raspberry almond croustillant, chocolate mousse</i>	
LEMON BRULLE TART <i>orange ricotta, Italian meringue</i>	\$16
AFFOGATO <i>espresso, vanilla ice cream</i>	\$10
AFFOGATO <i>espresso, vanilla ice cream, liqueur</i>	\$16
IL FORMAGGIO <i>local cheese, seasonal chutney, pickles, crackers</i>	
<i>40 gram for one</i>	\$16.5
<i>80 gram for two + more</i>	\$26.5
ESPRESSO COFFEE <i>by Flight Coffee</i>	from \$5