

TABLE D'HÔTE | LUNCH MENU
DECEMBER

APPETIZER

HONEY DEW MELON, BURRATA, SLICE JAMON, VINO COTTO

OR

RADICCHIO, ENDIVES, ROMAINE HEART SALAD, PARMIGIANO SHAVING,
PECAN NUTS

OR

MINESTRA OF THE DAY

INTERMEZZO

FRESHLY SHUCKED OYSTERS (6), RASPBERRY MIGNONETTE **+18**

MAIN COURSE

LINGUINE VEAL RAGU, LIGHTLY SPICED, PEPPERONCINO OIL

29

OR

BUTTERNUT SQUASH RAVIOLI, PANCETTA, CRUMBLed WALNUTS, SAGE, WHITE WINE

34

OR

ROASTED CHICKEN SUPREME, WILD MUSHROOMS, PORTO REDUCTION, YUKON GOLD MASHED
POTATOES

35

OR

RISOTTO WITH SHRIMPS, SPINACH, ASPARAGUS

39

OR

BRANZINO, LEMON, CAPERS, TOASTED PISTACHIO

44

OR

JUNIOR CUT FILET MIGNON, TRUFFLE PARMIGIANO FRIES

46

COFFEE, TEA INCLUDED